

# CONFERENCE & BANQUETING MENU BY HILTON PRAGUE OLD TOWN



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Dear Valued Guest,

Whether you are planning a business meeting, an intimate wedding or a special party, Hilton Prague Old Town can cater for any type of event. We offer packages including refreshing drinks and snacks at break times, specially created buffets, exciting lunch and dinner menus and a wide selection of beverages for all kinds of events. Fresh and tasty, each of these delicacies is prepared with the finest ingredients and with great care in every step of the cooking process.

Located in the heart of Prague, Hilton Prague Old Town is the perfect place for your event. Flexible spaces with natural daylight and state-of-the-art audio and light equipment can adjust to your individual wishes and needs.

No matter what your request or timing, our professional team will ensure your event is going to be a success.

**Hilton Prague Old Town Culinary Team**



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## BREAKFAST MENUS

Continental Breakfast  
Breakfast at Hilton

## COFFEE BREAKS

Morning Coffee Breaks  
Afternoon Coffee Breaks  
Themed Coffee Breaks  
Additional Coffee Breaks Items

## QUICK LUNCHES

Working Lunches  
Take Away Lunch

## DAILY DELEGATE BUFFETS

Group Selection Monday  
Group Selection Tuesday  
Group Selection Wednesday  
Group Selection Thursday  
Group Selection Friday  
Group Selection Saturday  
Group Selection Sunday

## BUFFET MENUS

Buffet Menus  
Chef's Signature Buffet Menu  
Czech Buffet Menu  
Flying Buffet Menu  
Buffet Enhancements  
Interactive Food Stations

## LUNCH & DINNER MENUS

3-course Menu  
4-course Menu  
Chef's Signature Menu  
5-course Gala Dinner  
6-course Menu  
Vegetarian Menu  
Special Menu

## CANAPÉ RECEPTIONS

Cold Canapés  
Hot Canapés  
Dessert Canapés

## BEVERAGES

Open Bar  
Beverage List  
Wine List  
Cocktail Selection



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## BREAKFAST MENUS



### CONTINENTAL BREAKFAST



### BREAKFAST AT HILTON





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## CONTINENTAL BREAKFAST

Selection of Fruit Juices

Freshly Baked Croissants and Danish Pastries

Sliced Fresh Fruit

Assorted Cold Cuts

Cheese Platter

Corn Flakes, Dried Fruit Muesli and Fitness Bran

Natural and Fruit Yoghurt

White and Brown Toast

Assorted Bread Rolls

Freshly Brewed Coffee & Tea

Minimum 15 persons

**450 CZK**  
per person



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## BREAKFAST AT HILTON

[Selection of Fruit Juices](#)[Freshly Baked Croissants and Danish Pastries](#)[Sliced Fresh Fruit Platter](#)[Assorted Cold Cuts](#)[Cheese Platter](#)[Smoked Fish Platter](#)[Corn Flakes, Dried Fruit Muesli and Fitness Bran](#)[Natural and Fruit Yoghurt](#)[Fresh Fruit Salad](#)[White and Brown Toast](#)



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## BREAKFAST AT HILTON

Assorted Rolls and Sliced Bread

Sausages and Bacon

Baked Beans, Grilled Tomatoes, Breakfast Potatoes

Scrambled Eggs

Freshly Brewed Coffee & Tea

Minimum 20 persons

**660 CZK**  
per person



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## COFFEE BREAKS



### MORNING COFFEE BREAKS



### AFTERNOON COFFEE BREAKS



### THEMED COFFEE BREAKS



### ADDITIONAL COFFEE BREAK ITEMS





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## MORNING COFFEE BREAKS



**MONDAY**



**TUESDAY**



**WEDNESDAY**



**THURSDAY**



**FRIDAY**



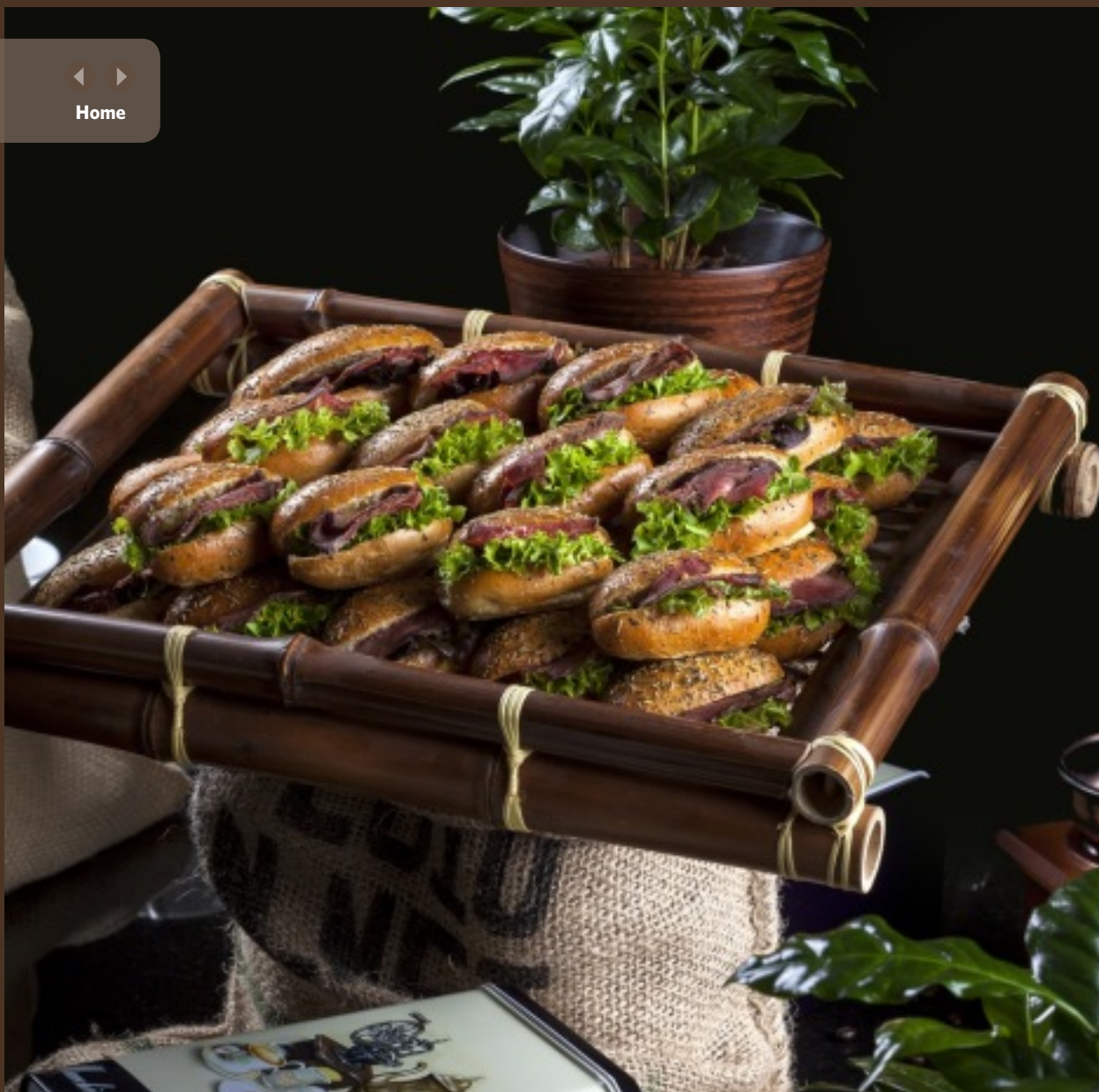
**SATURDAY**



**SUNDAY**

For an additional 95 CZK per person you can have orange juice added to your coffee break.



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## MORNING COFFEE BREAKS

# MONDAY

Sundried Tomato and Goat Cheese Gâteau

Mini Pretzels with Cream Cheese Dip

Banana Muffins

Brownies

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person





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## MORNING COFFEE BREAKS

### TUESDAY

Zucchini and Cherry Tomato Skewers

Panini with Chicken Ham and Fontina Cheese

Almond Cake

Fruit Skewers

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person



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## MORNING COFFEE BREAKS WEDNESDAY

Bagels with Smoked Salmon and Cream Cheese

Mozzarella Bocconcini with Basil Pesto

Sliced Fruits

Apricot Crostata

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person





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## MORNING COFFEE BREAKS

### THURSDAY

Walnuts and Cheese Cupcakes

Focaccia and Poached Chicken

Grape Tartlets

Gratin Sabayon with Berries

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person



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## MORNING COFFEE BREAKS

### FRIDAY

Multiseed Croissant with Turkey Ham

Feta Cheese and Olive Skewers

Citrus Muffins

Chocolate Cheese Cake

Homemade Cookies

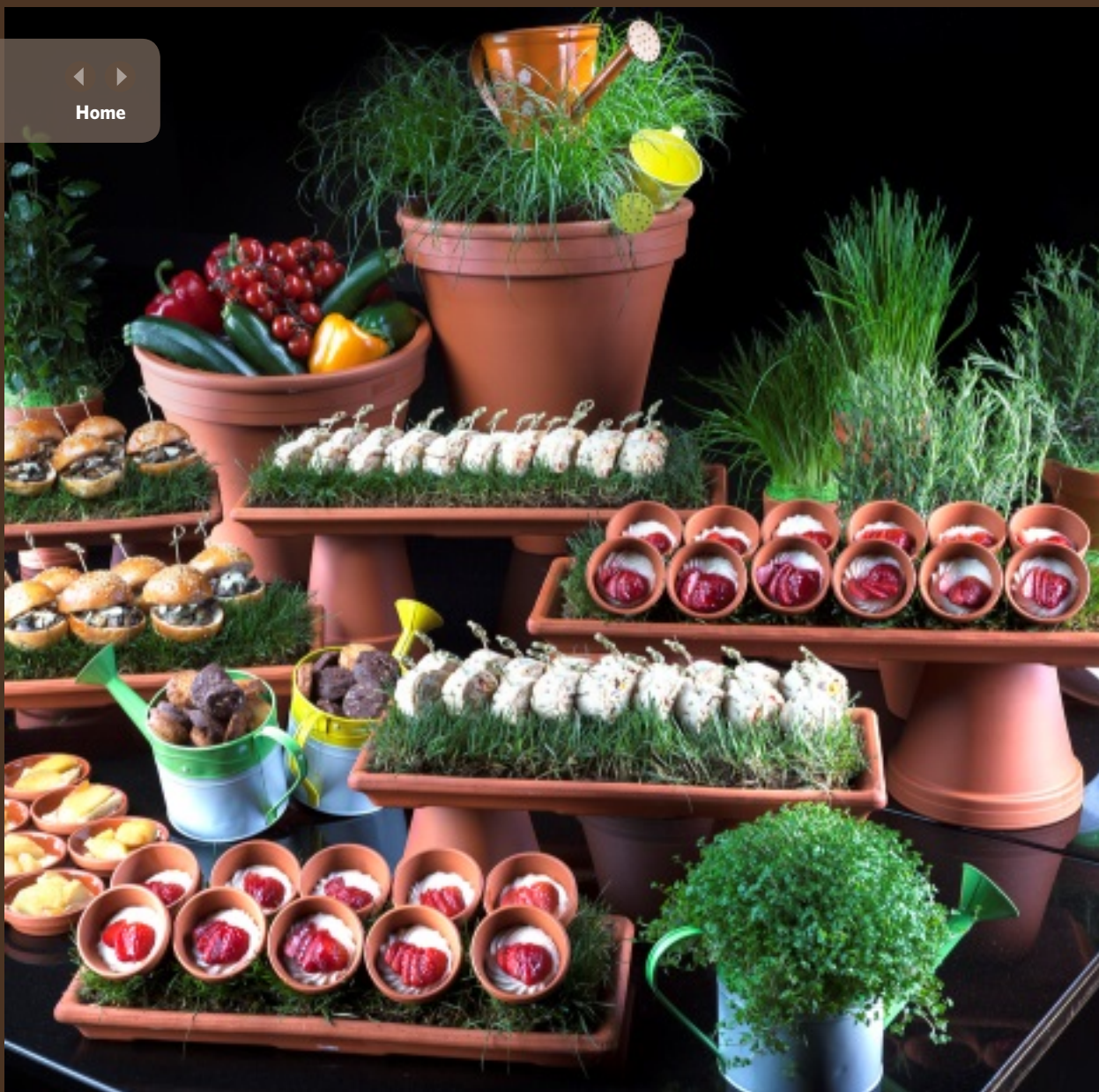
Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person





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## MORNING COFFEE BREAKS SATURDAY

Chicken Caesar Skewers

Pizzaiola Tart

Fruit Salad

Stracciatella Muffins

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person





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## MORNING COFFEE BREAKS SUNDAY

Sandwich with Veal and Salsa Tonnata

Hummus and Pita Bread

Apple and Walnut Cake

Fresh Waffles with Fruit Dip

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person



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## AFTERNOON COFFEE BREAKS



**MONDAY**



**TUESDAY**



**WEDNESDAY**



**THURSDAY**



**FRIDAY**



**SATURDAY**



**SUNDAY**

For an additional 95 CZK per person you can have orange juice added to your coffee break.





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## AFTERNOON COFFEE BREAKS

### MONDAY

Roast Beef and Horseradish Buns

Prawn and Avocado Cocktail

Coffee Mousse

Assorted Doughnuts

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person





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## AFTERNOON COFFEE BREAKS

### TUESDAY

Vegetable Rolls

Veggie Burgers with Mushrooms and Parmesan

Apple Tatin

Strawberry Trifle

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person



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## AFTERNOON COFFEE BREAKS WEDNESDAY

Tomato Brochette Skewers

Tandoori Chicken Wraps

Cheese Cake with Berries Compote

Assorted Fruit Tartlets

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person





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## AFTERNOON COFFEE BREAKS

### THURSDAY

Chicken Burger

Tomato and Mozzarella Sandwich

Apple Strudel

Chocolate Pavlova

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person





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## AFTERNOON COFFEE BREAKS

### FRIDAY

Provençal Buns with Pastrami

Cucumber and Cheese Sandwich

Chocolate Doughnut

Opera Cake

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person



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## AFTERNOON COFFEE BREAKS

### SATURDAY

Baguette with Boiled Eggs and Herb Mayonnaise

Roasted Aubergine Tacos

Fig Tatin

Assorted Cupcakes

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**  
per person







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## AFTERNOON COFFEE BREAKS SUNDAY

Mini Club Sandwich

Vegetable Crudités with Guacamole Dip

Candied Cherry Panna Cotta

Scones with Jam Filling

Homemade Cookies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**320 CZK**

per person





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## THEMED COFFEE BREAKS



**CZECH FLAVOURS**



**MEDITERRANEAN**



**ASIAN DELIGHTS**



**FRESH & FIT**



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## THEMED COFFEE BREAKS

# CZECH FLAVOURS

Hermelín Cheese Open Sandwich

Prague Ham in Cummin Bread  
with Mustard

Bábovka Cake

Czech Traditional Dessert Větrník

Apple Strudel

Apple Juice, Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**350 CZK**  
per person





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## THEMED COFFEE BREAKS

### MEDITERRANEAN

Bresaola and Arugula Sandwich

Piadina Roll, Roasted Zucchini  
and Parmesan Cheese

Poached Prawns, Lemon and Parsley

Tiramisu

Limoncello Meringue

Fruit Crostata

Orange Juice, Cappuccino, Latte, Nespresso,  
Freshly Brewed Coffee & Tea

Minimum 15 persons

**380 CZK**  
per person



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## THEMED COFFEE BREAKS

# ASIAN DELIGHTS

Pecking Duck in Steam Bun

Thai Beef Salad

Vegetarian Rice Paper Roll

Tapioca and Mango Pudding

Coconut Panna Cotta

Lychee in Vanilla Syrup

Fruit Juice, Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**390 CZK**  
per person





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## THEMED COFFEE BREAKS

### FRESH & FIT

Cucumber and Rye Bread Sandwich

Hummus with Pita Bread

Granola Bar

Berries with Chocolate Flakes

Fresh Sliced Fruits

Vegetable and Chia Seed Smoothies

Nespresso, Freshly Brewed Coffee & Tea

Minimum 15 persons

**370 CZK**  
per person





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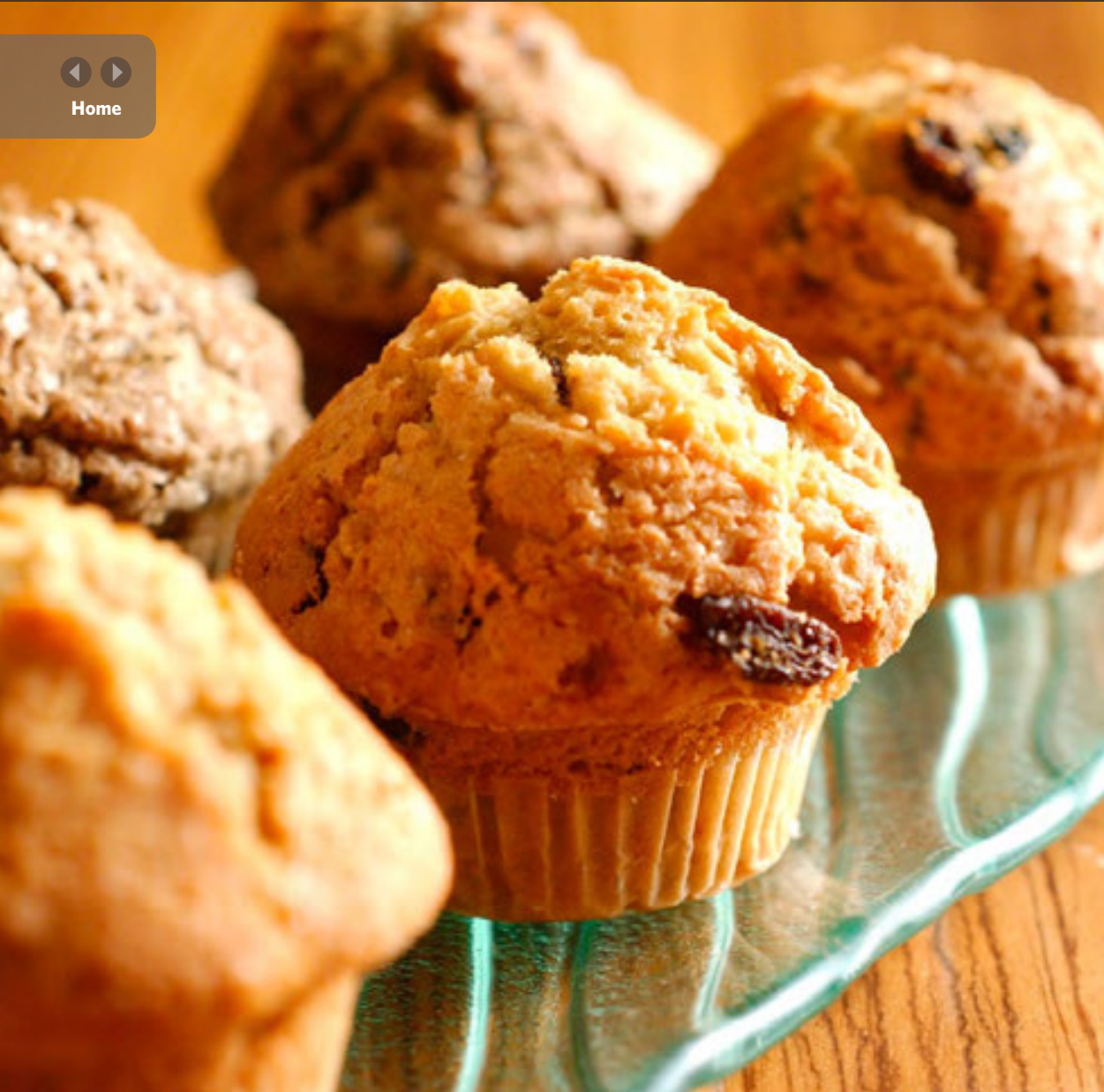
## ADDITIONAL COFFEE BREAK ITEMS

Croissants	50 CZK per piece
Danish Pastries	60 CZK per piece
Mini Doughnuts	60 CZK per piece
Yoghurt Mousse with Pistachio	50 CZK per cup
Chocolate Brownies	60 CZK per piece
Walnut and Blue Cheese Quiche	70 CZK per piece
Fruit Tartlets	50 CZK per piece
BBQ Pulled Pork Slider	100 CZK per piece
Sliced Fruit Platter for 10 persons	280 CZK per platter
Orange and Apple Juice	95 CZK per 0.2 l
Selection of Finger and Open Sandwiches	80 CZK per piece

Minimum 15 persons







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# ADDITIONAL COFFEE BREAK ITEMS

Mini Beef Burger  
with Caramelized Onion

140 CZK per piece

## Winter Treat

Hot Chocolate Station  
with Condiments

50 CZK per person

Apple Fritters, Cranberry Jam

60 CZK per person

Hot Sabayon with Cookies

70 CZK per person

Pancakes with Various Toppings

80 CZK per person

## Summer Treat

Homemade Ice Tea Selection

50 CZK per person

Assortment of Tropical Smoothies

60 CZK per person

Chocolate Fountain  
with Fruit Skewers

70 CZK per person

Assorted Ice Cream

80 CZK per person



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## QUICK LUNCHES



**WORKING  
LUNCHES**



**TAKE AWAY  
LUNCH**





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## WORKING LUNCHES



**MONDAY  
WORKING  
LUNCH**



**TUESDAY  
WORKING  
LUNCH**



**WEDNESDAY  
WORKING  
LUNCH**



**THURSDAY  
WORKING  
LUNCH**



**FRIDAY  
WORKING  
LUNCH**



**SATURDAY  
WORKING  
LUNCH**



**SUNDAY  
WORKING  
LUNCH**



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## WORKING LUNCHES

# MONDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

Classic Caesar Salad, Croutons, Boiled Eggs and Parmesan

Grilled Zucchini, Sundried Tomatoes, Basil Oil

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# MONDAY WORKING LUNCH

### HOT MEAL

Roasted Chicken in Provençal Sauce

Crushed Potatoes with Spring Onion

Gratinated Cannelloni with Ricotta Cheese and Spinach

### SWEETS

Strawberry Mille-Feuille

Chocolate Pudding

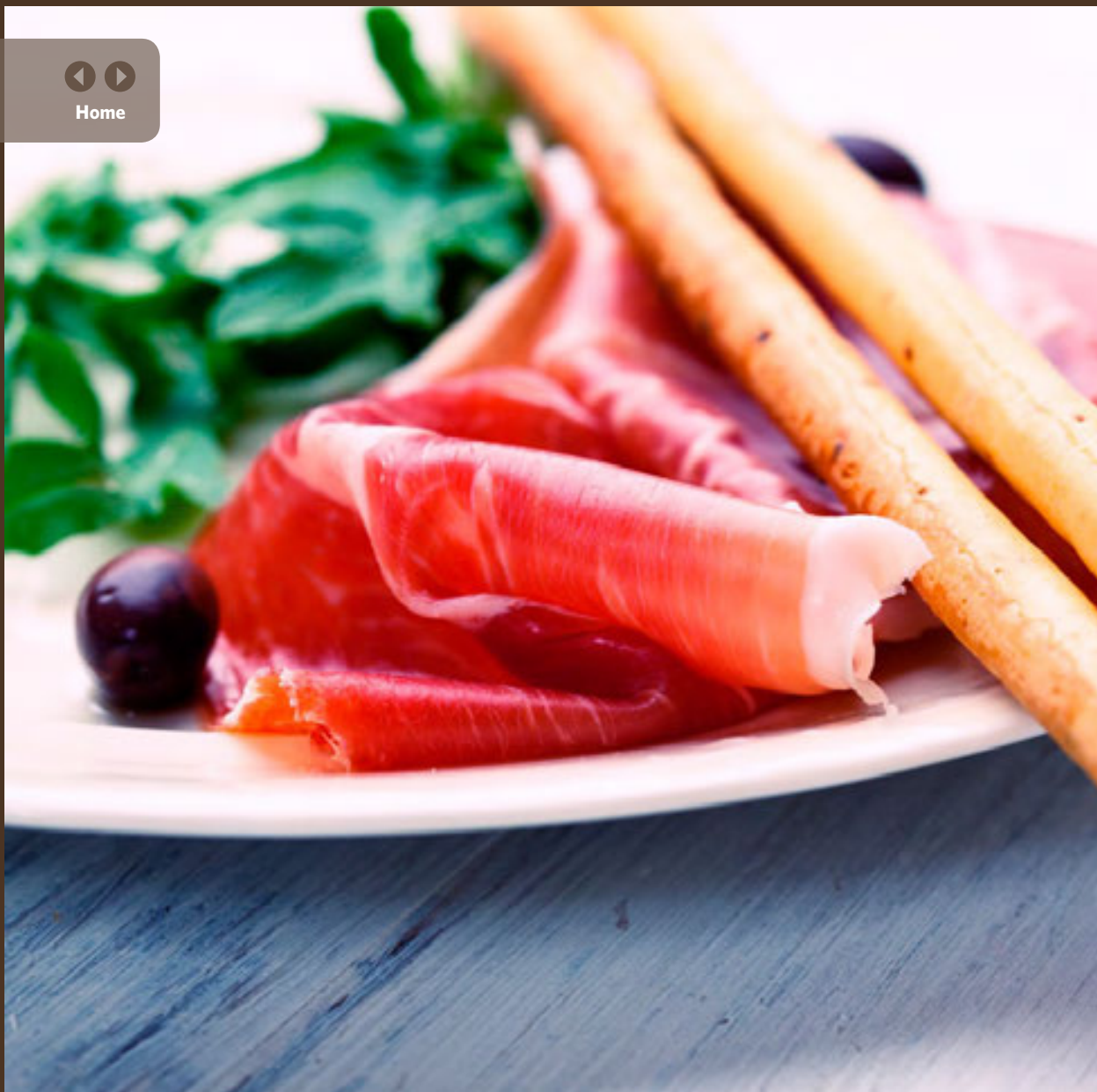
Fruit Salad with Grand Marnier

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## WORKING LUNCHES

# TUESDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

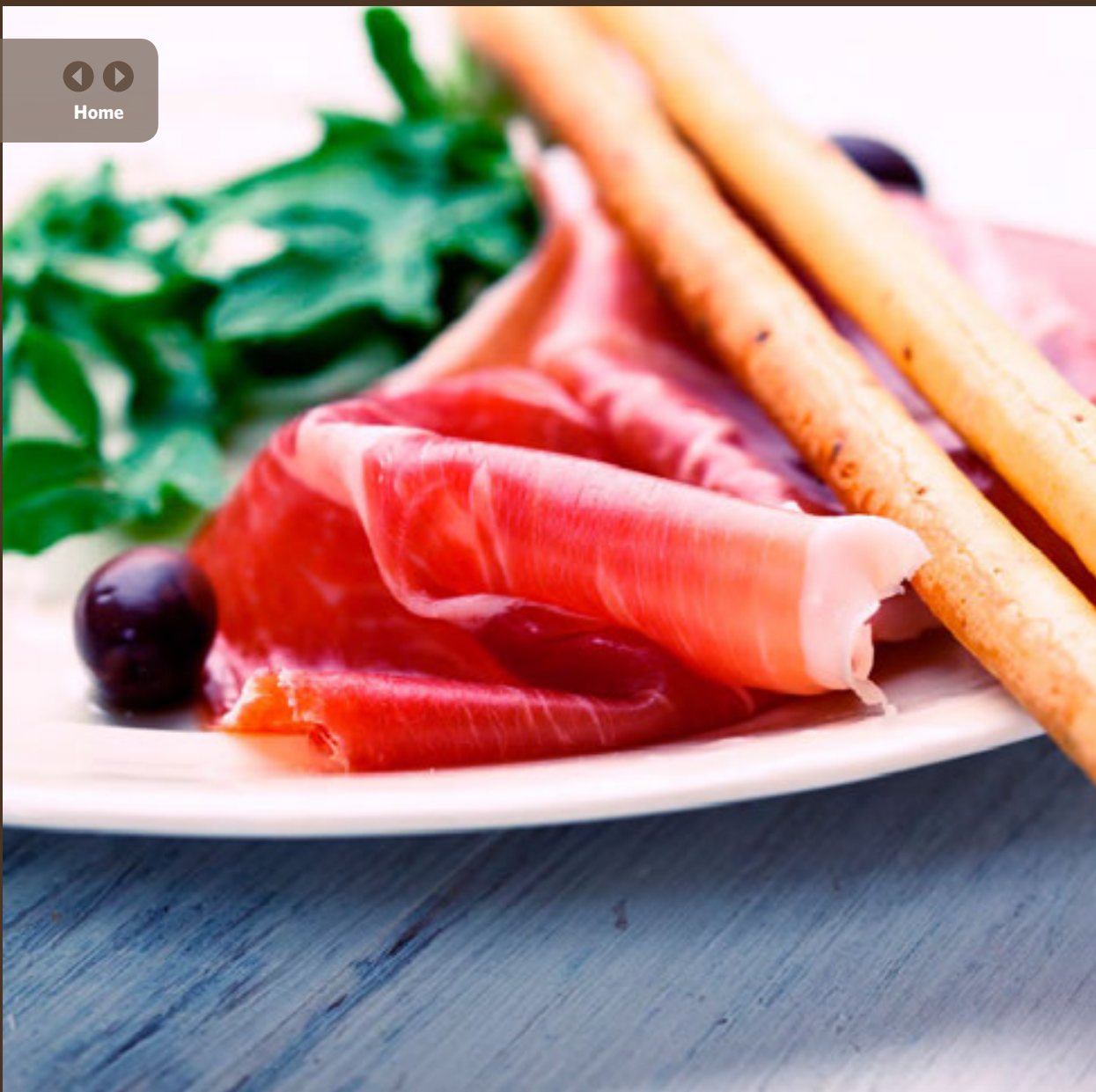
Cured Beef, Roast Vegetables and Parmesan

Greek Salad with Olives and Feta Cheese

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# TUESDAY WORKING LUNCH

### HOT MEAL

Steamed Butter Fish with Spicy Piperade Sauce  
Cream Cheese Ravioli, Aurora Sauce  
Steamed Jasmine Rice

### SWEETS

Cheese Cake

Cups of Panna Cotta with Fruit Coulis

Chocolate Crostata

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## WORKING LUNCHES

# WEDNESDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

Tomato and Mozzarella, Basil Pesto

Chickpea Salad, Tomato and Pickled Vegetables

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# WEDNESDAY WORKING LUNCH

### HOT MEAL

Tandoori Marinated Chicken with Lemon and Coriander  
Penne Pasta with Vegetables and Tomato Sauce  
Basmati Rice with Cashew Nuts and Raisins

### SWEETS

Strawberry Cheese Cake

Crème Caramel

Apple Strudel

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## WORKING LUNCHES

# THURSDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

Pasta Salad with Roasted Peppers and Olives

Aubergine and Cherry Tomatoes

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# THURSDAY WORKING LUNCH

### HOT MEAL

Beef Tagliata, Rosemary Sauce

Potato Gratin

Ricotta and Spinach Tortellini, Sage and Butter Sauce

### SWEETS

Fruit Tartlets

Tiramisu

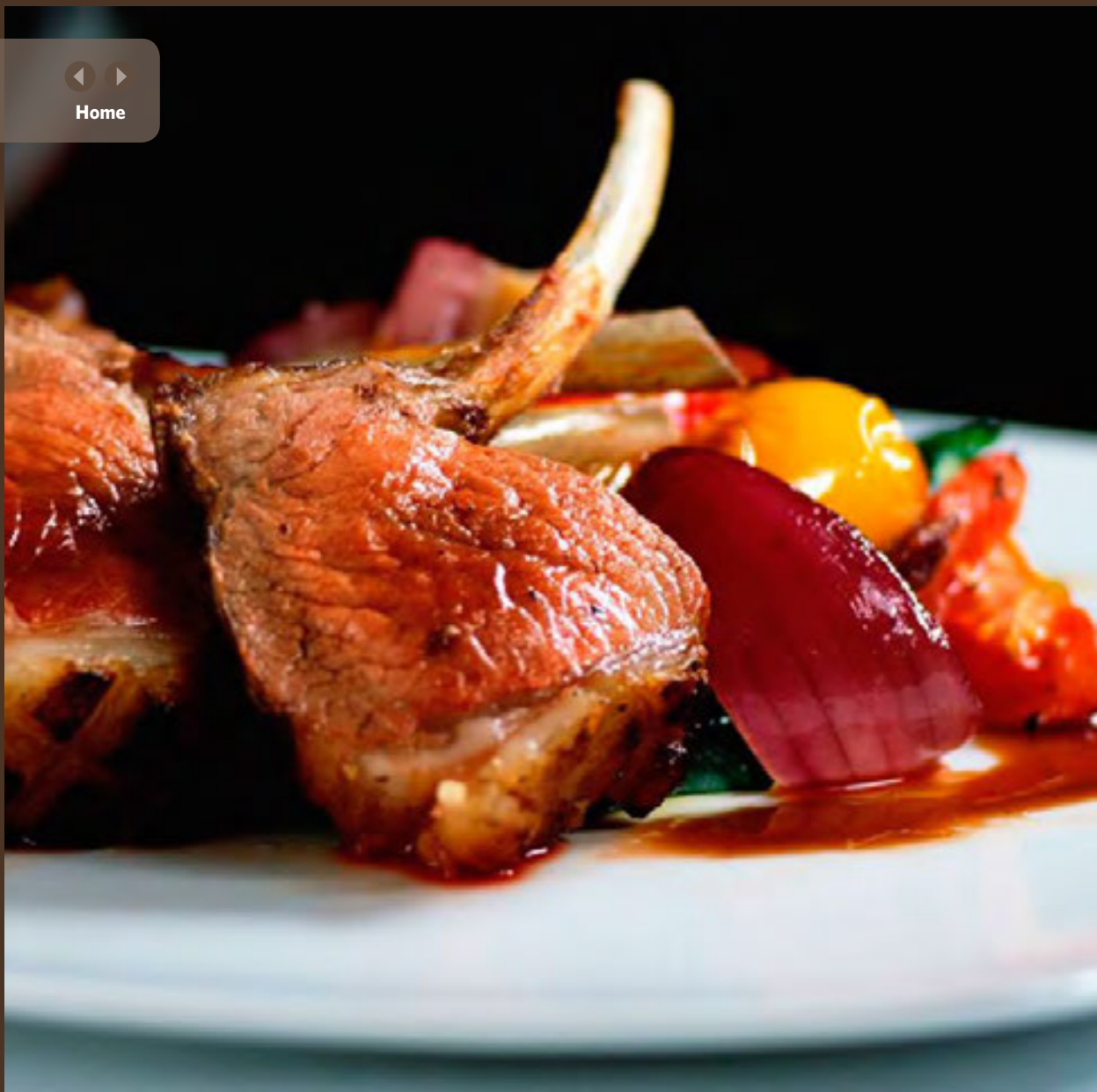
Almond Cake

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## WORKING LUNCHES

# FRIDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

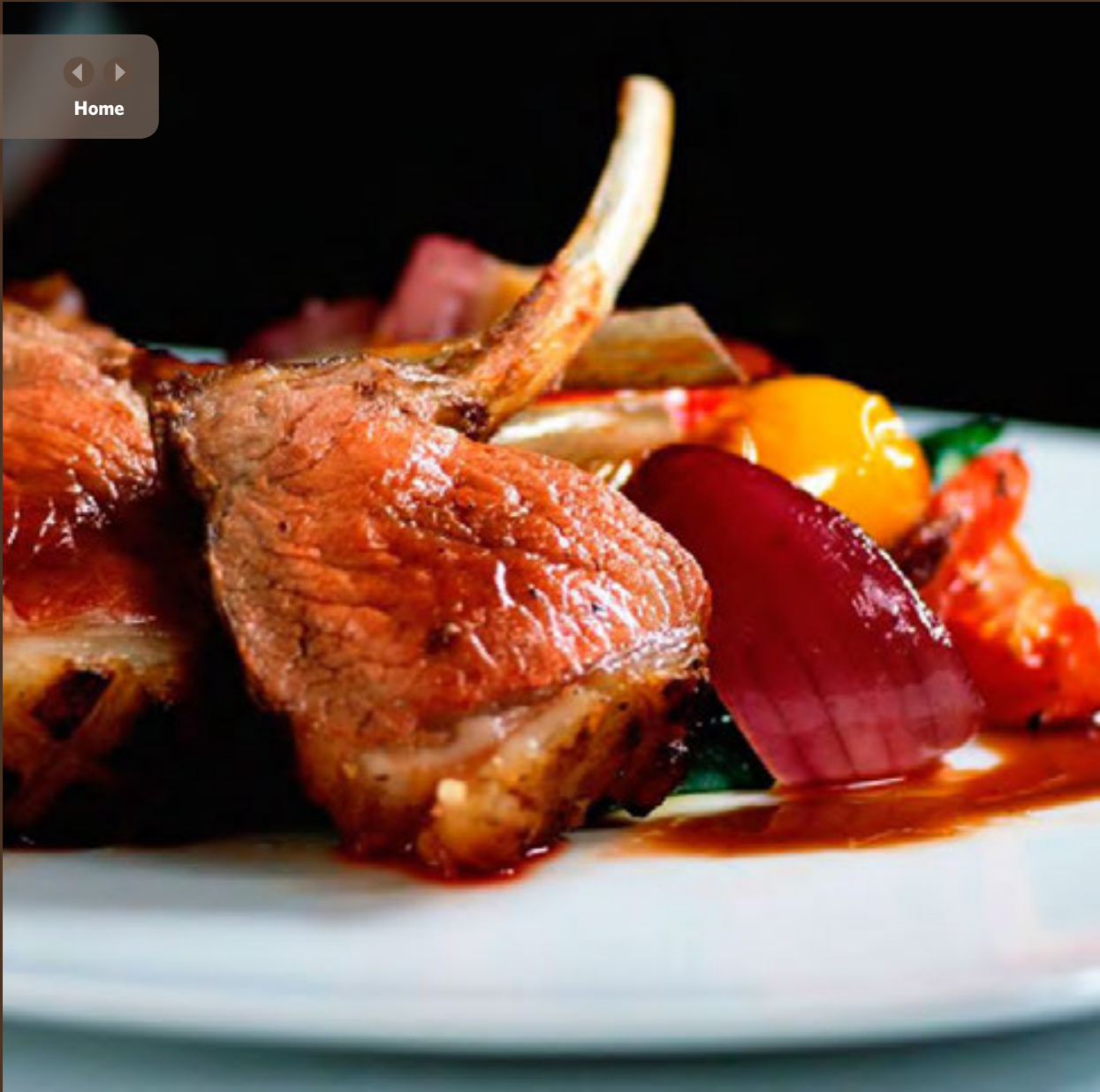
Provençal Salad, Boiled Eggs, Beans and Olives

Grilled Vegetable Salad

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# FRIDAY WORKING LUNCH

### HOT MEAL

Stir Fried Beef, Snow Peas and Soybean Sprouts  
Gnocchetti with Shrimps and Pesto  
Basmati Rice

### SWEETS

Espresso Rolls

Sliced Fruit Platter

Apricot Crostata

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## WORKING LUNCHES

# SATURDAY WORKING LUNCH

### APPETIZERS AND SALADS

Assorted Finger Sandwiches

Poached Chicken, Sweet Corn and Celery

Cucumber, Mint and Yogurt Dressing

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# SATURDAY WORKING LUNCH

### HOT MEAL

Pan-roasted Cod, Green Peas and Beurre Blanc Sauce  
Vegetable Casserole, Feta Cheese  
Crushed Potatoes with Spring Onion

### SWEETS

Orange Panna Cotta

Torta Fragoline

Vanilla Mille-Feuille

Freshly Brewed Coffee & Tea

Minimum 10 persons  
**700 CZK**  
per person



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## WORKING LUNCHES

# SUNDAY WORKING LUNCH

### SALADS AND SANDWICHES

Assorted Finger Sandwiches

Coleslaw Salad

Roast Chicken Salad

Salad Bar with Dressings and Condiments





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## WORKING LUNCHES

# SUNDAY WORKING LUNCH

### HOT MEAL

Roast Rack of Lamb, Thyme and Lemon Jus  
Stir Fried Vegetables with Tofu  
Rosemary Potatoes

### SWEETS

Apple Strudel and Crème Anglaise

Sacher Cake

Fruit Crostata

Freshly Brewed Coffee & Tea

Minimum 10 persons

**700 CZK**  
per person



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## TAKE AWAY LUNCH

### LUNCH BOX / BAG

Selection of:

1 Salad

2 Sandwiches

1 Dessert

2 Seasonal Fruit

1 Water

1 Juice

### SALAD

Greek Salad

Tomato and Mozzarella

Canned Tuna and Red Beans

Poached Chicken and Green Leaves





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## TAKE AWAY LUNCH

### SANDWICHES

Turkey Ham and Mustard Mayonnaise

Roast Beef and Rocket Salad

Grilled Vegetable Sandwich

Smoked Salmon and Cream Cheese

Vegetable Quiche

Poached Chicken and Baby Spinach

### DESSERT

Chocolate

Crostata Cheese

Cake Sliced Fruits

**600 CZK**  
per person



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## DAILY DELEGATE BUFFETS



**GROUP  
SELECTION  
MONDAY**



**GROUP  
SELECTION  
TUESDAY**



**GROUP  
SELECTION  
WEDNESDAY**



**GROUP  
SELECTION  
THURSDAY**



**GROUP  
SELECTION  
FRIDAY**



**GROUP  
SELECTION  
SATURDAY**



**GROUP  
SELECTION  
SUNDAY**





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## GROUP SELECTION MONDAY

### APPETIZERS AND SALADS

Grilled Zucchini, Sundried Tomatoes, Basil Oil

Smoked Fish Platter, Honey Mustard Dressing

Classic Caesar Salad, Croutons,  
Boiled Egg and Parmesan

Poached Chicken and Baby  
Spinach Salad

Beetroot Salad with Scamorza Cheese

Salad Bar with Dressings and Condiments

### SOUP

Roasted Tomato Soup



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## GROUP SELECTION MONDAY

### MAIN COURSES

Roasted Chicken in Provençal Sauce

Gratinated Cannelloni with Ricotta Cheese  
and Spinach

Sole Scaloppini, Sautéed Vegetables

Vegetable Fried Rice

Crushed Potatoes with Spring Onion

Seasonal Vegetables





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## GROUP SELECTION MONDAY

### DESSERTS

Apple Tart

Strawberry Mille-Feuille

Chocolate Pudding

Sliced Fruits

Hazelnut Cake

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate



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## GROUP SELECTION TUESDAY

### APPETIZERS AND SALADS

Marinated Calamari with Coriander and Chili

Cured Beef, Roast Vegetables and Parmesan

Greek Salad with Olives and Feta Cheese

Borlotti Beans and Tuna Salad

Potato and Leek Cake

Salad Bar with Dressings and Condiments

### SOUP

Chicken and Corn Chowder





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## GROUP SELECTION TUESDAY

### MAIN COURSES

Braised Beef in Dark Beer, Crispy Onions

Steamed Butter Fish with Spicy Piperade Sauce

Cream Cheese Ravioli, Aurora Sauce

Steamed Jasmine Rice

Spicy Red Kidney, Tomato Jus

Roasted Vegetables



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## GROUP SELECTION TUESDAY

### DESSERTS

Cheese Cake

Cups of Panna Cotta with Seasonal Fruit Compote

Chocolate Crostata

Lemon Mousse

Sliced Fruits

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate





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## GROUP SELECTION WEDNESDAY

### APPETIZERS AND SALADS

Pink Shrimps with Cocktail Sauce

Tomato and Mozzarella, Basil Pesto

Chickpea Salad, Tomatoes and Pickled Vegetables

Vitello Tonnato

Smoked Salmon, Dill and Fennel

Salad Bar with Dressings and Condiments

### SOUP

Potato and Leek Soup



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## GROUP SELECTION WEDNESDAY

### MAIN COURSES

Tandoori Marinated Chicken with Lemon and Coriander

Pike Perch, Beans and Lemon Butter Sauce

Penne Pasta with Vegetables and Tomato Sauce

Basmati Rice with Cashew and Raisins

Roast Potatoes

Sautéed Forest Mushrooms





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## GROUP SELECTION WEDNESDAY

### DESSERTS

Sacher Cake

Strawberry Cheese Cake

Crème Caramel

Apple Strudel

Yoghurt and Berries Mousse

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate



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## GROUP SELECTION THURSDAY

### APPETIZERS AND SALADS

Smoked Trout, Yoghurt Sauce

Mushroom Salad, Coriander and Citronette

Pasta Salad with Roasted Peppers and Olives

Roast Beef with Lemon and Rosemary Oil

Aubergine and Cherry Tomato

Salad Bar with Dressings and Condiments

### SOUP

Minestrone





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## GROUP SELECTION THURSDAY

### MAIN COURSES

Beef Tagliata, Rosemary Sauce

Ricotta and Spinach Tortellini,  
Sage and Butter Sauce

Seared Salmon, Asparagus and Parsley Sauce

Potato Gratin

Green Beans with Leek

Steamed Jasmine Rice



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## GROUP SELECTION THURSDAY

### DESSERTS

Fruit Tartlets

Tiramisu

Almond Cake

Lemon Meringue Cake

Marinated Pineapple with Coconut Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate





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## GROUP SELECTION FRIDAY

### APPETIZERS AND SALADS

Provençal Salad, Boiled Eggs, Beans  
and Olives

Cous Cous Salad with Chicken and Vegetables

Grilled Vegetable Salad

Mackerel with Onions and Capers

Turkey Ham and Roasted Artichoke

Salad Bar with Dressings and Condiments

### SOUP

Pumpkin Soup



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## GROUP SELECTION FRIDAY

### MAIN COURSES

Stir Fried Beef, Snow Peas  
and Soybean Sprouts

Butter Fish in Livornese Sauce

Gnocchetti with Shrimps and Pesto

Basmati Rice

Parsley Potatoes

Seasonal Vegetables





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## GROUP SELECTION FRIDAY

### DESSERTS

Mascarpone with Candied Fruit

Espresso Rolls

Sliced Fruit Platter

Apricot Crostata

Cheese Cake

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate



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## GROUP SELECTION SATURDAY

### APPETIZERS AND SALADS

Endive and Roquefort Salad, Walnut Oil

Spicy Prawns, Balsamic Onion

Spicy Beef Salad

Poached Chicken, Sweet Corn and Celery

Cucumber, Mint and Yoghurt Dressing

Salad Bar with Dressings and Condiments

### SOUP

Chickpea and Chili Soup





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## GROUP SELECTION SATURDAY

### MAIN COURSES

[Stir Fried Chicken, Shiitake Mushroom](#)

[Pan-roasted Cod, Green Peas and Beurre Blanc Sauce](#)

[Vegetable Casserole, Feta Cheese](#)

[Crushed Potatoes with Spring Onion](#)

[Pilaf Rice](#)

[Sautéed Zucchini and Tomatoes](#)



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## GROUP SELECTION SATURDAY

### DESSERTS

Fruit Salad

Torta Fragoline

Pistacchio Cake

Vanilla Mille-Feuille

Orange Panna Cotta

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate





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## GROUP SELECTION SUNDAY

### APPETIZERS AND SALADS

Platter of Smoked Fish  
and Grain Mustard Dressing

Assorted California Rolls, Wasabi  
and Pickled Ginger, Soya Dip

Coleslaw Salad

Sautéed Broccoli and Anchovies

Roast Chicken Salad

Salad Bar with Dressings and Condiments

### SOUP

Beef Consommé with Vegetables



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## GROUP SELECTION SUNDAY

### MAIN COURSES

Roast Rack of Lamb,

Thyme and Lemon Jus

Monkfish with Mediterranean Sauce

Stir Fried Vegetables with Tofu

Steamed Jasmine Rice

Gratinated Crepes with Mushrooms

Rosemary Roast Potatoes





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## GROUP SELECTION SUNDAY

### DESSERTS

Apple Strudel and Crème Anglaise

Sacher Cake

Fruit Crostata

Assorted Crème Brûlée

Passion Fruit Mousse

Freshly Brewed Coffee & Tea

Minimum 20 persons  
Included in the Daily Delegate Rate



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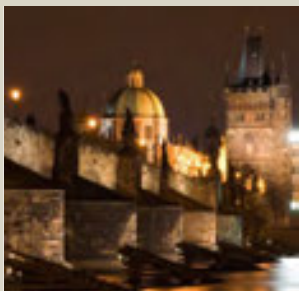
## BUFFET MENUS



### BUFFET MENUS



### CHEF'S SIGNATURE BUFFET MENU



### CZECH BUFFET MENU



### INTERACTIVE COOKING STATIONS



### FLYING BUFFET MENUS



### BUFFET ENHANCEMENTS





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## BUFFET MENUS



**INTERNATIONAL  
BUFFET MENU 1**

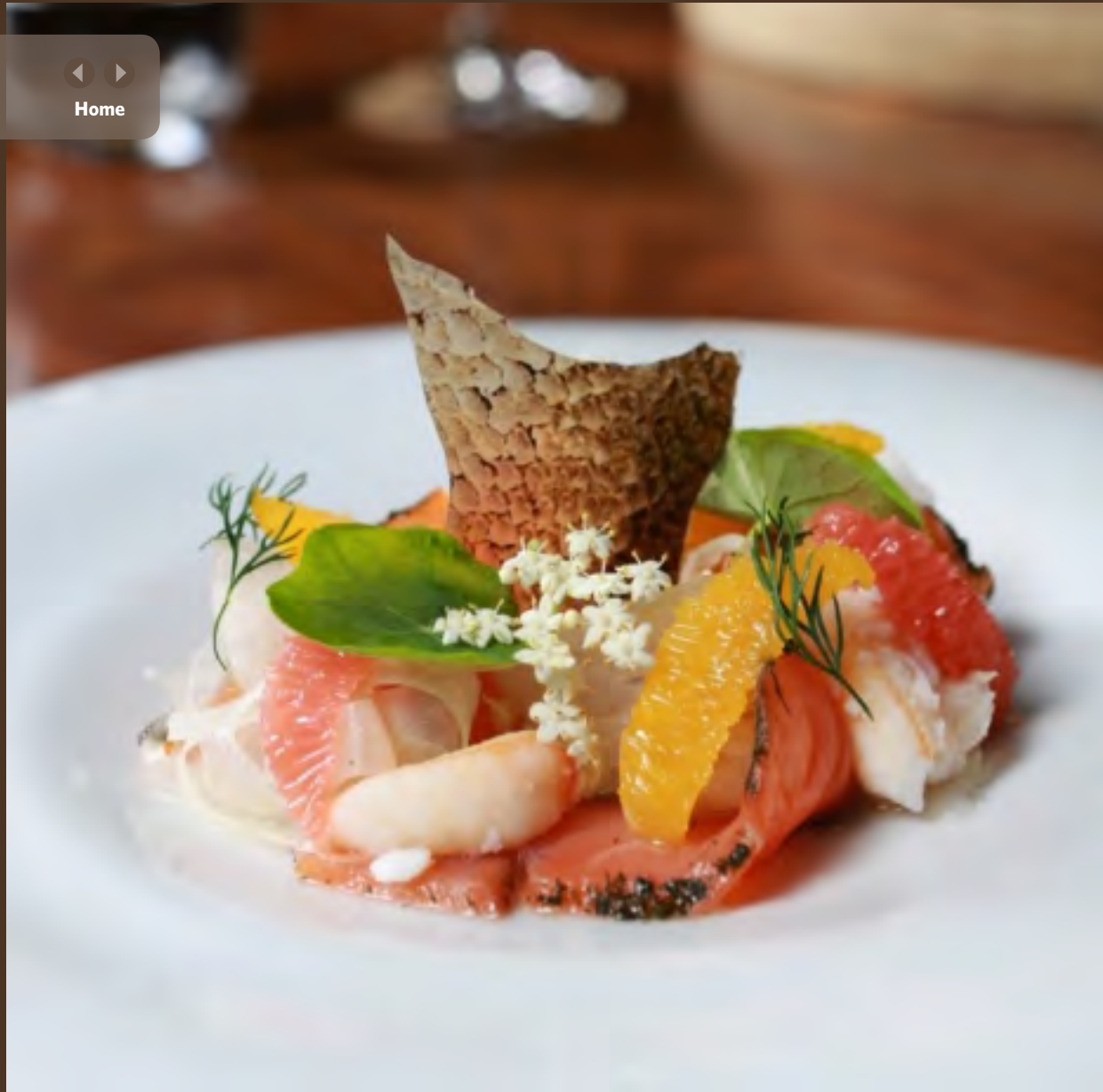


**INTERNATIONAL  
BUFFET MENU 2**



**INTERNATIONAL  
BUFFET MENU 3**



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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 1

### APPETIZERS AND SALADS

Greek Salad with Olives and Feta Cheese

Dill Marinated Salmon with Fennel  
Salad and Orange Dressing

Roast Vegetables and Parmesan Salad

Roast Chicken Salad with Cucumbers

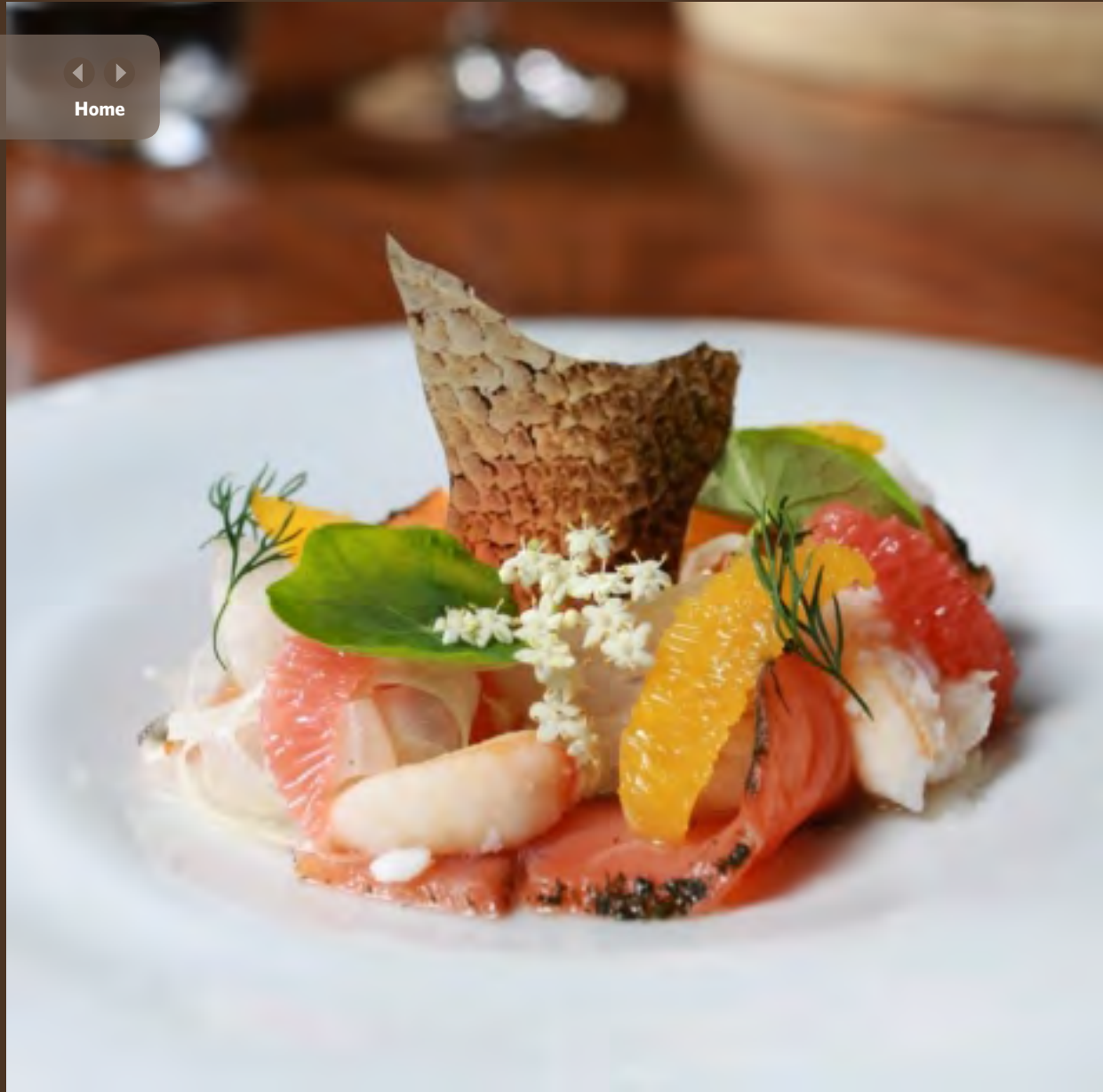
Caesar Salad with Garlic Croutons  
and Boiled Eggs

Roquefort and Potato Salad

Salad Bar with Dressings and Condiments





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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 1

### MAIN COURSES

Sweet and Sour Chicken

Monkfish Fillet, French Beans and Tomato Butter Sauce

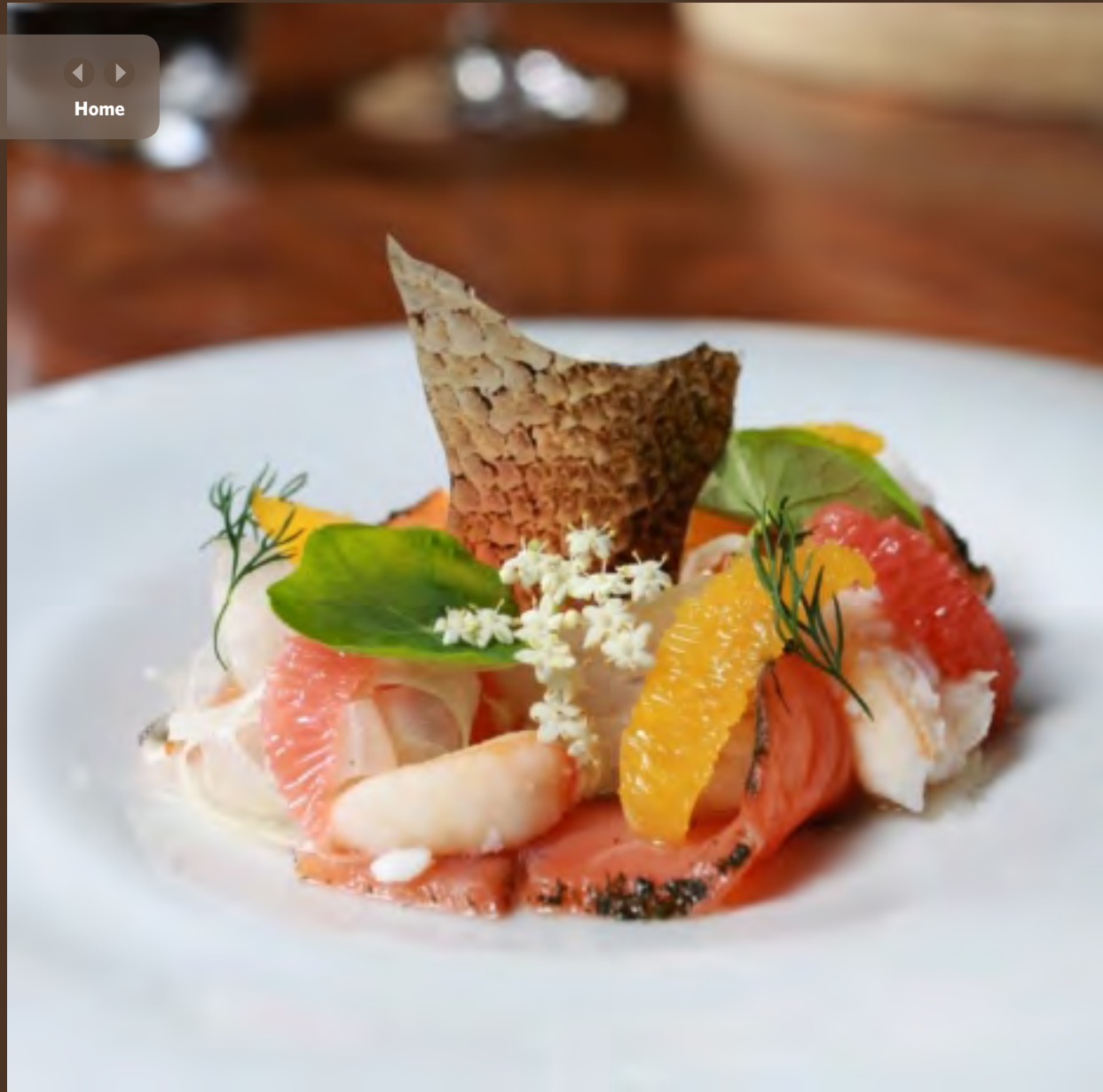
Roast Beef Tenderloin, Caramelized Red  
Onion, Madeira Sauce

New Potatoes with Herbs and Olive Oil

Sautéed Zucchini and Tomato Wedges

Steamed Jasmine Rice



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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 1

### DESSERTS

Cheese Platter

Sacher Cake

Rum and Raisin Mousse

Vanilla Cream Meringue Cake

Strawberry Cheese Cake

Apple Strudel

Freshly Brewed Coffee & Tea

Minimum 30 persons

**1100 CZK**

per person





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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 2

### APPETIZERS AND SALADS

Thai Seafood Salad with Chili, Lime and  
Coriander Dressing

Beef Carpaccio, Marinated Shiitake  
Mushrooms, Tamarind Dressing

Smoked Salmon, Prawns, Rucola and Herb Salad

Duck and Orange Salad

Grilled Vegetable Salad

Assorted California Rolls, Wasabi, Pickled  
Ginger and Soya

Salad Bar with Dressings and Condiments



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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 2

### MAIN COURSES

Lemon Sole with Prawns, Mussels and White  
Wine Sauce

Veal Sirloin, Glazed Carrots, Sage Butter Sauce

Tandoori Chicken, Onion and Coriander Salad

Buttered New Potatoes

Basmati Rice with Cashew Nuts and Raisins

Stir Fried Vegetables and Tofu





  
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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 2

### DESSERTS

Cheese Platter

Assorted Fruit Tartlets

Vanilla Crème Brûlée

Apple Crostata

Strawberry Mille-Feuille

Chocolate Cake

Freshly Brewed Coffee & Tea

Minimum 30 persons

**1300 CZK**

per person



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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 3

### APPETIZERS AND SALADS

Prawn and Avocado Salad

Calamari Salad with Lemon and Coriander, Soba Noodles

Bresaola, Parmesan Flakes and Rucola, Lemon Oil

Poached Chicken Supreme and Baby Spinach Salad

Tomatoes and Buffalo Mozzarella, Rocket Salad  
and Balsamic Reduction

Grilled Asparagus, Zucchini, Tomatoes and Parmesan

Salad Bar with Dressings and Condiments





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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 3

### MAIN COURSES

Veal Casserole, Green Peas  
and Aromatic Herbs

Roast Leg of Lamb, Herb and Thyme Jus

Sea Bass Fillet with Tomato Fondue

Potato Gratin

Penne with Shrimps and Spinach Sauce

Vegetable Ratatouille



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## BUFFET MENUS

# INTERNATIONAL BUFFET MENU 3

### DESSERTS

International Cheese Platter

Chocolate Mousse Cake

Strawberry Short Cake

Vanilla Sugar Crusted Crème Brûlée

Panna Cotta with Fruit Compote

Sliced Fruits

Freshly Brewed Coffee & Tea

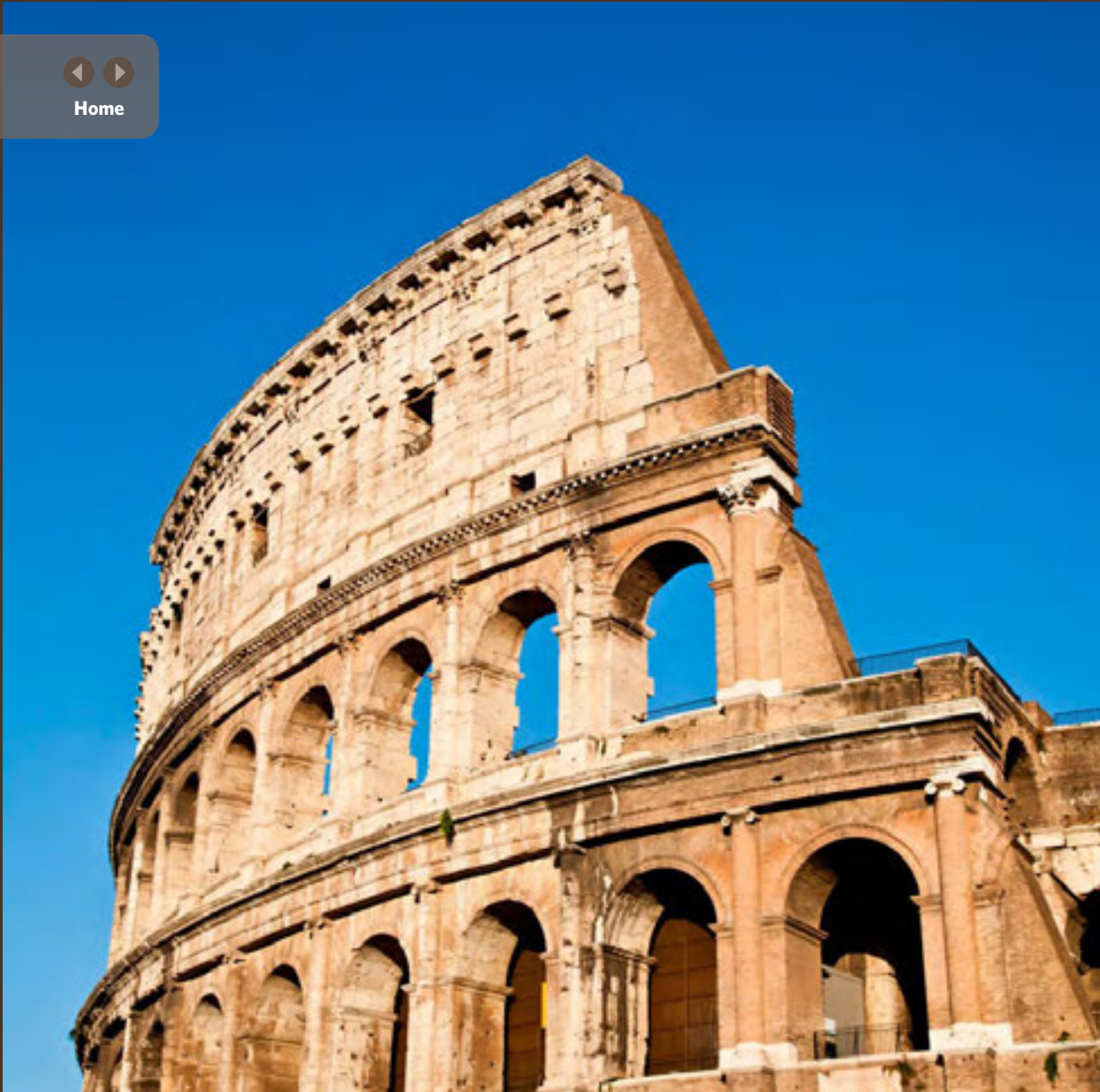
Minimum 30 persons

**1400 CZK**

per person





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## CHEF'S SIGNATURE BUFFET MENU

# COLOSSEUM BUFFET

### APPETIZERS AND SALADS

Platter of Assorted Italian Cold Cuts and Smoked Meat

Beef Carpaccio, Marinated Mushrooms  
and Parmesan Flakes

Vitello Tonnato

Octopus Salad with Lemon and Parsley

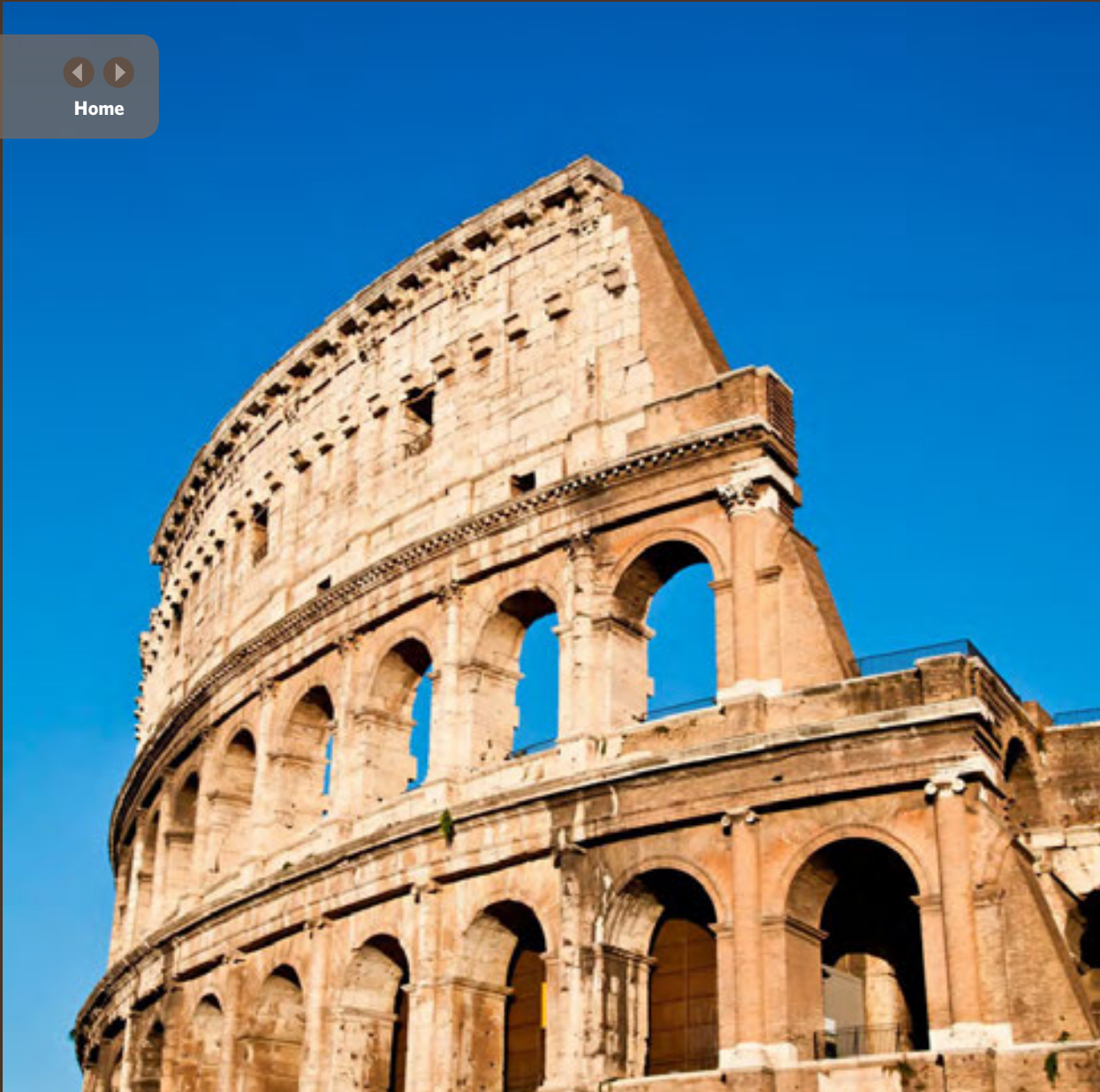
Fresh Seafood Salad, Citrus Dressing

Tomatoes and Buffalo Mozzarella, Balsamic Reduction

Pasta Salad with Olives, Basil and Tomatoes

Salad Bar with Dressings and Condiments



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## CHEF'S SIGNATURE BUFFET MENU

# COLOSSEUM BUFFET

### MAIN COURSES

Veal Ossobuco

Chicken Scallopini Topped with Ham and Fontina Cheese

Roasted Sea Bass with Cherry Tomatoes, Olives and Capers

Ricotta and Spinach Tortellini, Wild Mushroom Sauce

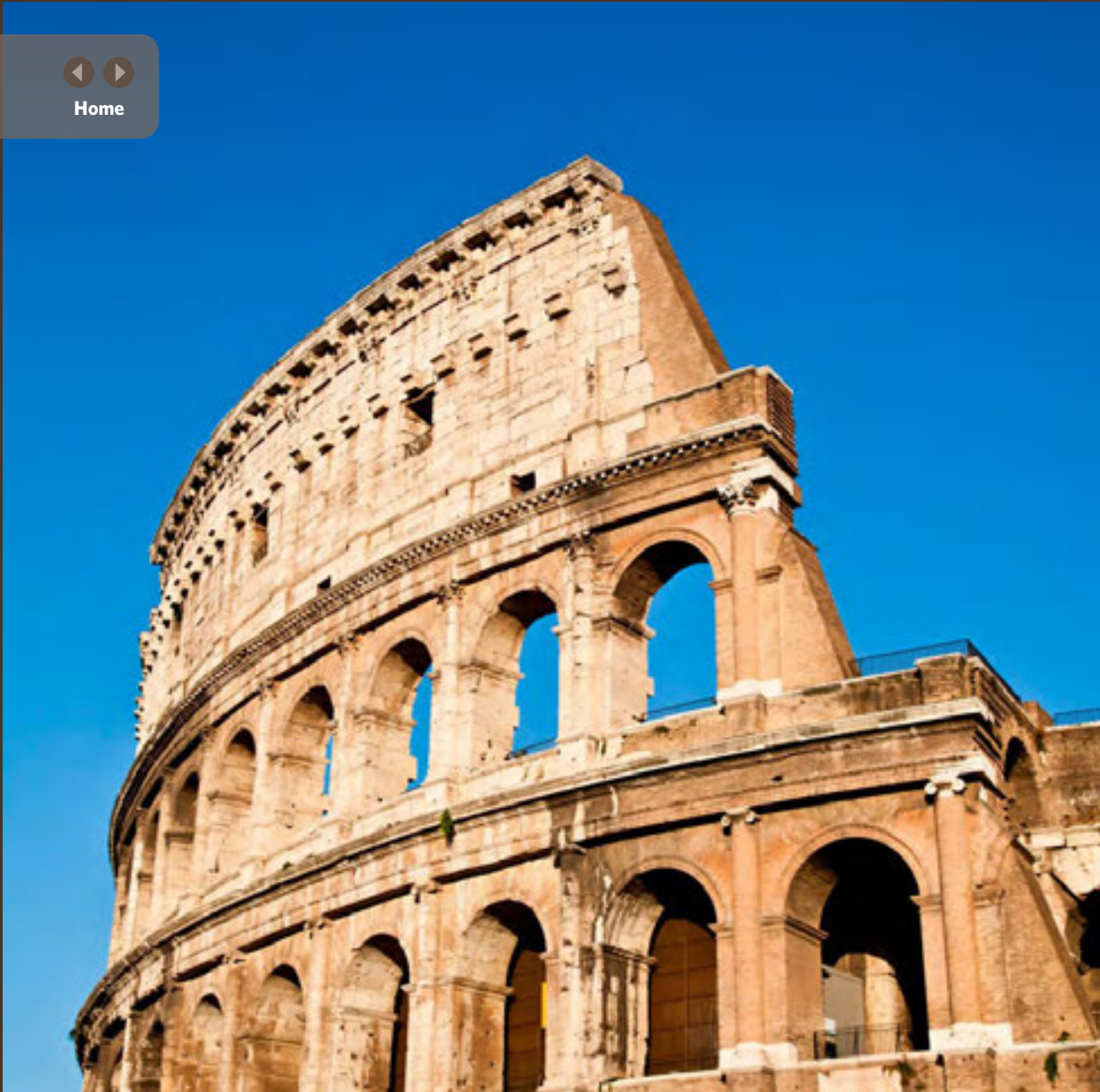
Risotto Milanese

Penne Napoletana, Oregano and Tomato  
Anchovy Sauce

Sautéed Zucchini with Tomatoes and Oregano





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## CHEF'S SIGNATURE BUFFET MENU

# COLOSSEUM BUFFET

### DESSERTS

Tiramisu Cake

Fragoloni Cake

Zuppa Inglese

Crostata al Cioccolato

Assorted Ice Creams with Toppings

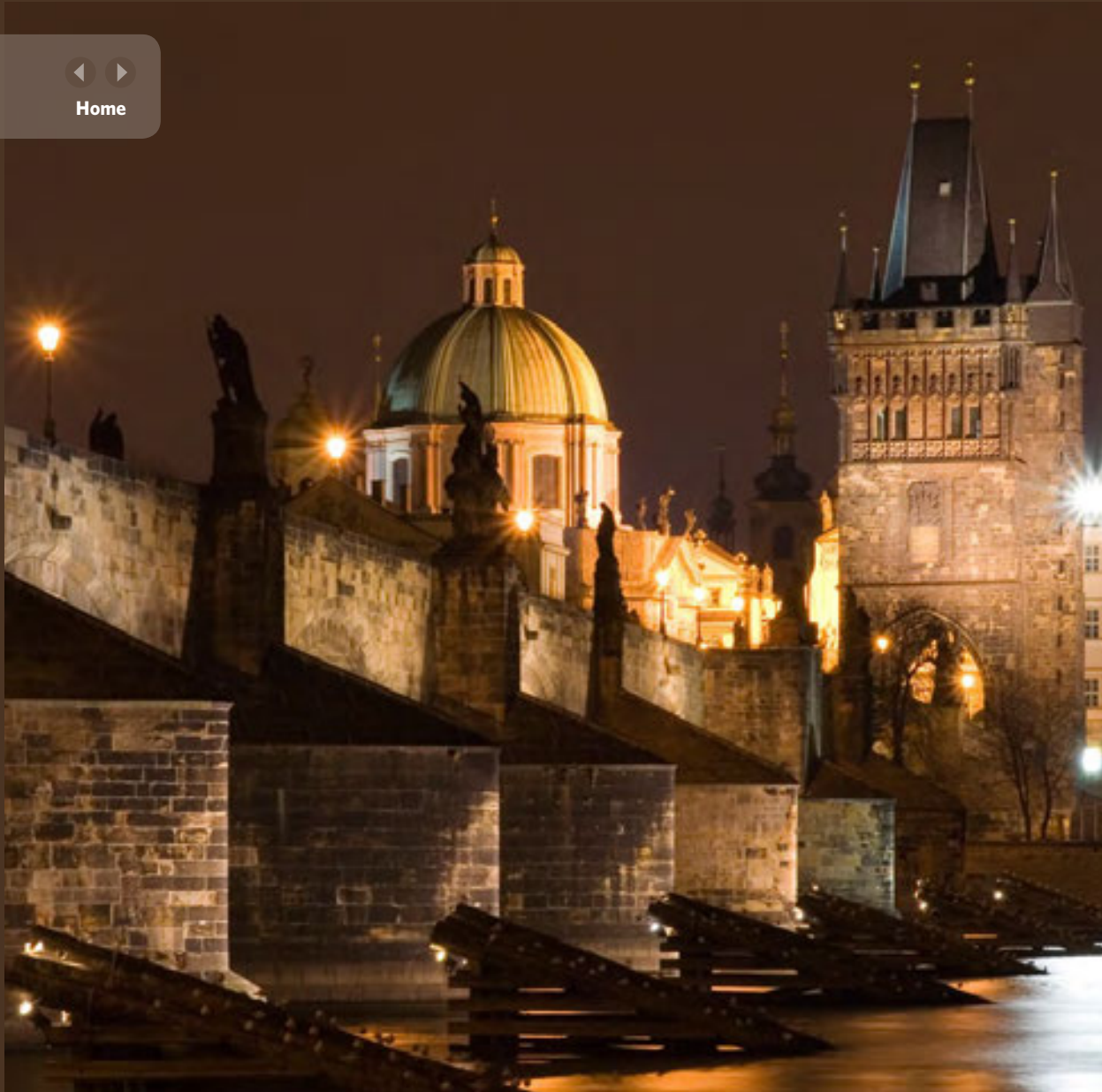
Freshly Brewed Coffee & Tea

Minimum 30 persons

**1500 CZK**

per person



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## CZECH BUFFET MENU

# CHARLES BRIDGE

### APPETIZERS AND SALADS

Czech Charcuterie Platter

Chicken Liver Pâté

Apple and Celeriac Coleslaw

Smoked Fish Platter

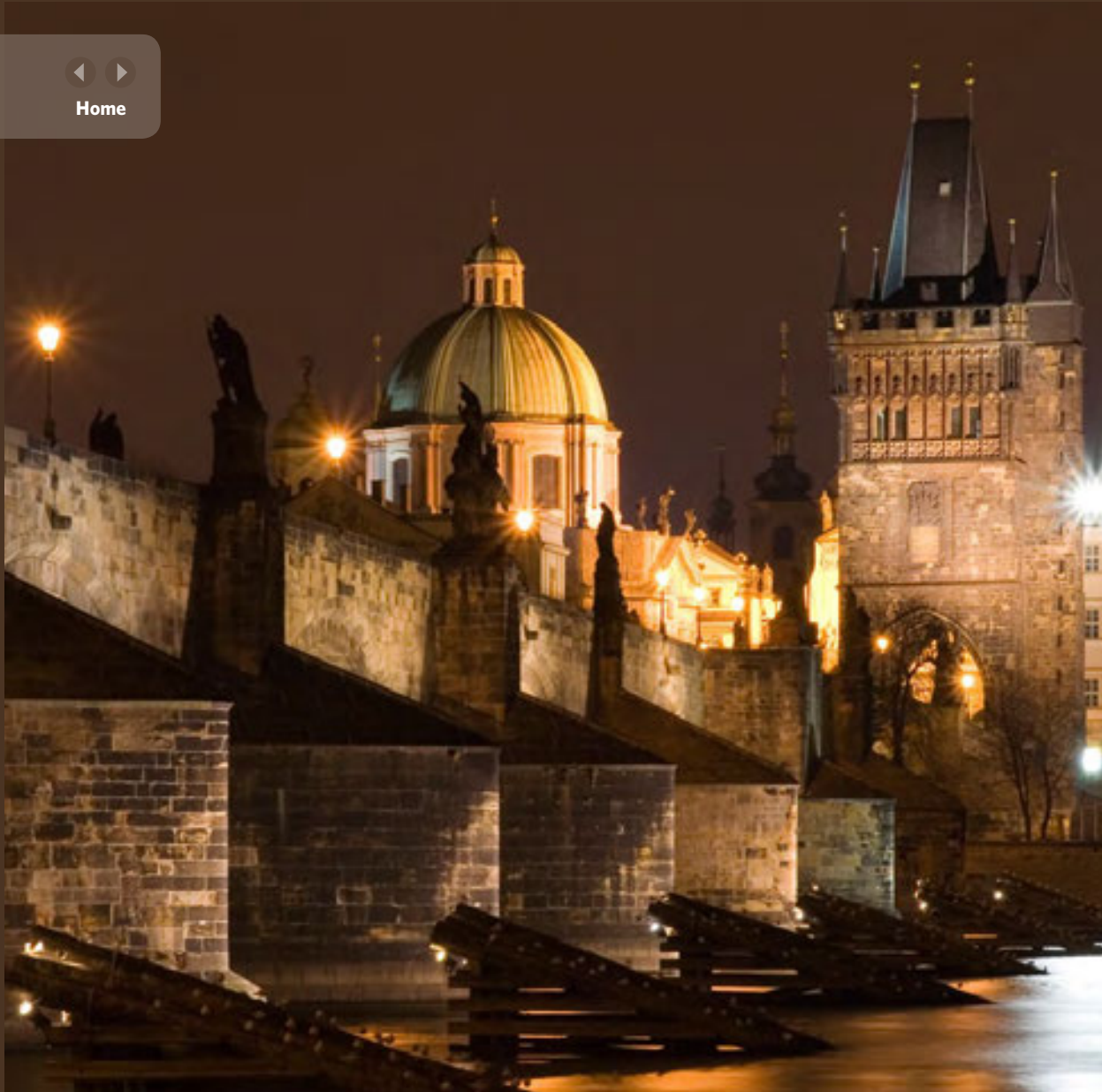
Czech Potato Salad

Hermelín Cheese Salad

Salad Bar with Dressings and Condiments





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## CZECH BUFFET MENU

# CHARLES BRIDGE

### MAIN COURSES

Beef Goulash with Mushrooms and Onions

Bohemian Mushroom Ragout

Roast Duck with Red Cabbage and Cumin Sauce

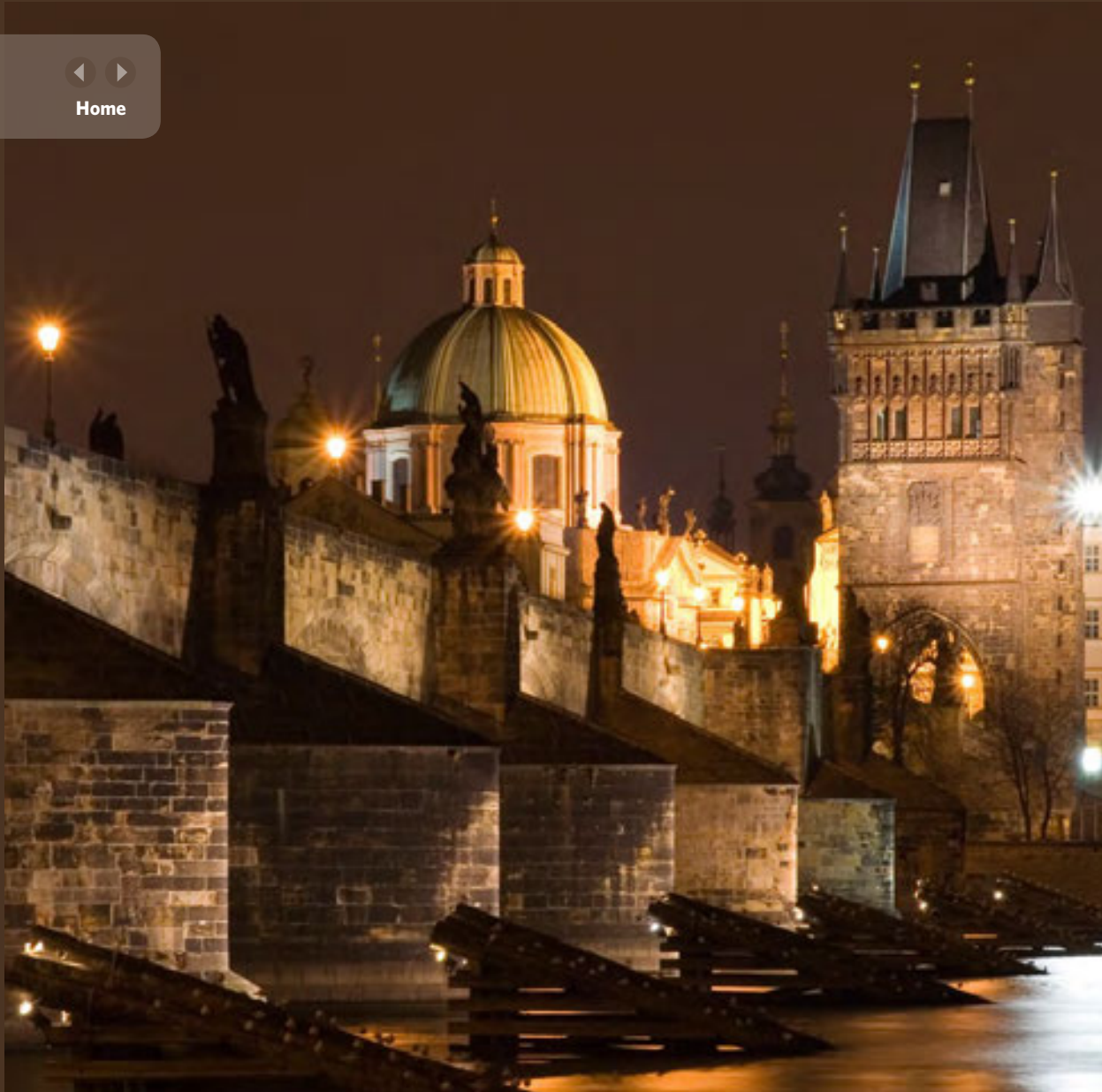
Pike Perch Fillet, Almond Butter Sauce

Assorted Czech Dumplings

Potato Pancake Bramborák

Steamed Vegetables



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## CZECH BUFFET MENU

# CHARLES BRIDGE

### DESSERTS

Pancakes Lívance with Blueberries and Whipped Cream

Apple Strudel

Selection of Czech Sweet Pastry Koláče

Bábovka Cake

Sliced Fruits

Freshly Brewed Coffee & Tea

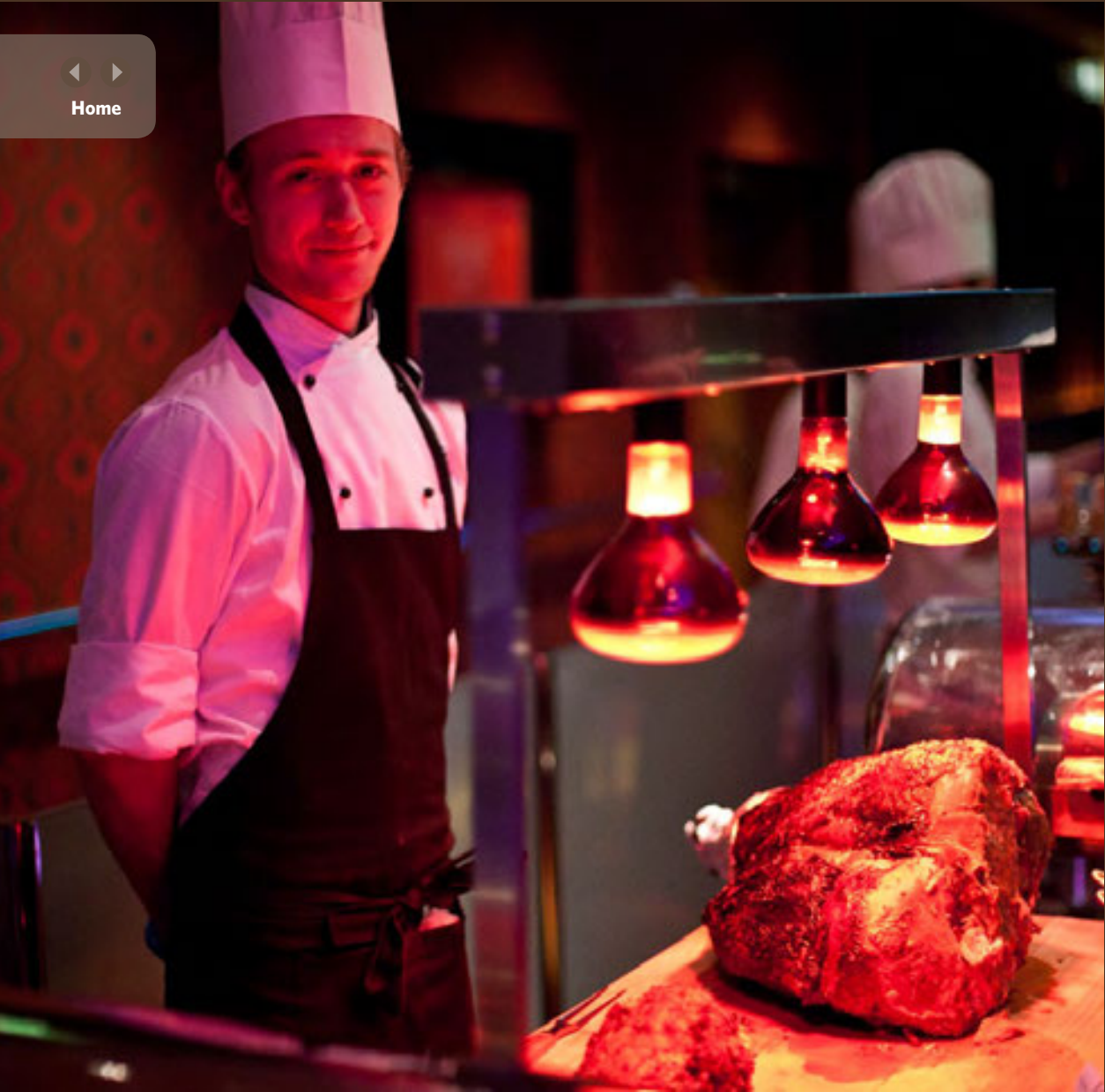
Minimum 30 persons

**1200 CZK**

per person







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INTERACTIVE FOOD STATIONS

INTERACTIVE STATIONS

PLEASE CHOOSE ONE OF THE FOLLOWING ITEMS

CARVING STATION

Beef Wellington,  
Béarnaise Sauce

350 CZK per person

Roast Rack of Lamb,  
Rosemary Jus

350 CZK per person

Bohemian Roast Duck,  
Cumin Sauce

250 CZK per person

Roast Chicken, Thyme  
and Lemon Sauce

250 CZK per person

Honey and Soya Glazed Prague  
Ham, Horseradish and Mustard

250 CZK per person



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## INTERACTIVE FOOD STATIONS

# INTERACTIVE STATIONS

PLEASE CHOOSE ONE OF THE  
FOLLOWING ITEMS

### CHEF`S SIGNATURE STATION

Peking Duck, Spring Onion,  
Cucumber and Hoisin Sauce

**280 CZK** per person

We are pleased to accommodate your request  
or additional requirements.





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## FLYING BUFFET MENUS

### FLYING BUFFET 1

Mini Buns with Bresaola and Fennel

Black Beignet, Cured Salmon and Cream Cheese

Vegetable Rice Paper Roll

Grilled Asparagus, Hollandaise Sauce

Chunky Crispy Potatoes with Spicy Dip

Chicken Satay, Peanut Sauce

Tempura Prawns, Sweet and Sour Sauce

Ginger Flavoured Chocolate Mousse

Cheese Cake

Fruit Skewers

**1150 CZK**  
per person



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## FLYING BUFFET MENUS

### FLYING BUFFET 2

Poached Prawns with Asparagus Purée

Hummus with Toasted Pita

Roast Beef Rolls, Horseradish Mayonnaise

Buffalo Mozzarella, Fresh Tomato and Basil Dip

Lamb Kebab

Fish & Chips

Corn Fritter Lollipop

Stir Fried Beef Noodles

Marinated Berries, Vanilla Syrup

Profiteroles

Vanilla Panna Cotta

**1300 CZK**  
per person





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## BUFFET ENHANCEMENTS

# ADDITIONAL BUFFET ITEMS

### CHEF'S SIGNATURE PLATTER

Assorted Nigiri and Maki Sushi, **280 CZK** per person

Pickled Ginger and Soy Sauce

### SELECTION OF SOUPS

**190 CZK** per person

Czech Potato Soup with Mushrooms

Beef Goulash Soup

Beef Consommé with Homemade Noodles

French Onion Soup

Tom Kha Kai - Thai Chicken Soup  
with Coconut Milk,  
Mushrooms and Coriander

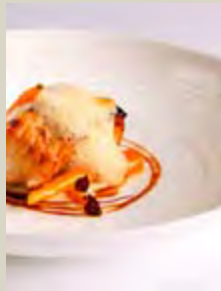


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## LUNCH AND DINNER MENUS



### 3-COURSE MENU



### 4-COURSE MENU



### CHEF'S SIGNATURE MENU



### 5-COURSE GALA DINNER



### 6-COURSE GALA DINNER



### VEGETARIAN MENU



### SPECIAL MENU





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## 3-COURSE MENU

### MENU 1

Tomatoes and Mozzarella with Basil Pesto

Turkey Scallopini, Mashed Potatoes, Tomato and White Wine Sauce

Chocolate Crostata with Vanilla Sauce

### MENU 2

Chicken and Corn Chowder

Pan Seared Salmon Fillet, Sautéed Spinach and Cauliflower Purée

Strawberry Cheese Cake



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## 3-COURSE MENU

### MENU 3

Greek Salad with Olives and Feta Cheese

Roast Chicken Breast, Mashed Potatoes,  
Thyme and Lemon Sauce

Apple Strudel, Vanilla Sauce and Whipped Cream

### MENU 4

Caesar Salad with Boiled Eggs,  
Anchovies and Parmesan

Beef Tagliata with Potato Gratin

Strawberry Cheese Cake with Raspberry Coulis

Minimum 10 persons

**890 CZK**  
per person





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## 4-COURSE MENU

### MENU 1

Butternut Squash Velouté with Sweet Corn

Tomato and Green Pea Risotto

Roasted Fillet of Angus Beef, Asparagus,  
Potato Rosti and Baby Spinach

Caramelized Apple Tart Tatin, Vanilla Ice Cream



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## 4-COURSE MENU

### MENU 2

Spiced Beef Carpaccio, Tarragon Pesto,  
Parmesan Flakes

White Onion Velouté with Braised Duck  
and Cep Mushrooms

Skin Crisp Sea Bass Fillet, Celeriac Purée  
and Chorizo

Strawberry Shortcake, Marinated Strawberry  
and Sweetened Crème Fraîche

Minimum 10 persons

**1200 CZK**

per person





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## 4-COURSE CHEF'S SIGNATURE MENU

### **Tuna and Salmon Sashimi**

Ginger and Chive, Julienne White Radish, Ponzu Dip

### **Chicken and Coconut Soup**

Warm Shitake Mushroom Brioche

### **Roast Beef Tenderloin**

Spinach, Baby Carrot Glazed  
with Teriyaki Sauce

### **Coconut Panna Cotta**

Chocolate Sauce, Marinated Lychee

Minimum 10 persons

**1300 CZK**

per person



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## 5-COURSE GALA DINNER

Assiette of Salmon Hors d'Oeuvres, Tartar, Rillettes and Marinated

Pan Fried Dorade Royal, Crab Risotto and Shellfish Bisque

Peking Duck Ravioli, Braised Bok Choy, Lemongrass and Ginger Infused Jus

Roast Beef Tenderloin, Pan Fried Bone Marrow, Spinach and Port Wine Jus

Caramelized Pear Tart Tatin and Mango Sorbet

Minimum 10 persons

**1600 CZK**

per person





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## 6-COURSE GALA DINNER

Veal Carpaccio, Truffle Emulsion,  
Manchego Flakes

Lobster Tail and Scallops, Green Pea  
Purée and Saffron Sauce

Duck Consommé with Root Vegetable Ravioli

Pan Seared Sea Bream, Poached Asparagus  
with Lemon Butter Sauce

Rib Eye Steak, Potato Gratin  
and Morel Sauce

Warm Chocolate Fondant, Tonka Beans  
and Walnut Ice Cream

Minimum 10 persons  
**1900 CZK**  
per person



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## VEGETARIAN MENU

### 3-COURSE SET MENU

Endive and Roquefort Salad, Walnut Oil

Green Pea Risotto, Pecorino and Truffle Oil

Sliced Fruit Platter

Minimum 10 persons

**800 CZK**  
per person



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## VEGETARIAN MENU

### 4-COURSE SET MENU 1

Buffalo Mozzarella, Tomatoes and Avocado,  
Balsamic Reduction

Zucchini and Tomato Tian

Penne with Wild Mushroom Sauce

Strawberry Cake, Chocolate Coulis

Minimum 10 persons

**950 CZK**  
per person





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## VEGETARIAN MENU

### 4-COURSE SET MENU 2

Baked Tomato and Goat Cheese Tart,  
Braised Endive and Balsamic Dressing

Potato and Leek Soup

Asparagus Risotto, Spinach  
and Parmesan Cheese Fondue

Caramelized Pear Tatin, Chocolate Ice Cream

Minimum 10 persons

**1100 CZK**  
per person





## SPECIAL MENU

### KOSHER BREAKFAST, LUNCH AND DINNER MENUS

The food is prepared in a kosher restaurant King Solomon – [www.kosher.cz](http://www.kosher.cz).

It is served in special kosher meal boxes, which are prepared according to the special Jewish ritual rules. All courses are wrapped in aluminum thermo bags, which keep the food warm for a long time. The kosher meal box can also contain fruit, beverages as well as plastic cutlery, napkins and cups, all hygienically wrapped.

It is protected by specially marked foil, which guarantees that it has not been forcibly open. The kosher meal box will be handed over to the customer, who will open it alone or with the assistance of the service personnel. The food items are provided in individual aluminum bags, which are sealed and double packed, to avoid breaking the kosher rules during reheating the meal in a non-kosher reheating device.

**1650 CZK**

Friday and Saturday meals have to be ordered latest by Thursday

### HALAL LUNCH AND DINNER MENUS

The food items are sourced through certified suppliers following all required methodology. Halal menu could be ordered 10 business days prior the event and is subject to 15% surcharge.



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# CANAPÉ RECEPTIONS



## CANAPÉ RECEPTIONS



## COLD CANAPÉS



## HOT CANAPÉS



## DESSERT CANAPÉS







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## CANAPÉ RECEPTIONS

### PRE-DINNER RECEPTION 1

**500 CZK**

Please select 3 cold and 3 hot canapés from the selection below.

### PRE-DINNER RECEPTION 2

**600 CZK**

Please select 4 cold and 4 hot canapés from the selection below.

### RECEPTION 1

**800 CZK**

Please select 5 cold, 3 hot and 3 dessert canapés from the selection below.

### RECEPTION 2

**900 CZK**

Please select 5 cold, 5 hot and 3 dessert canapés from the selection below.



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## CANAPÉ RECEPTIONS

### COLD CANAPÉS

Turkey Ham Beignet

Foie Gras with Pear and Saffron Chutney

Smoked Salmon with Cream Cheese and Blinis

Caramelized Goat Cheese and Beetroot

Tuna and Lobster Rolls

Blue Cheese Sablés

Olives and Feta Skewers

Beef Carpaccio, Mustard Mayonnaise

Tandoori Chicken and Yoghurt Tartlets

Poached Prawn Tail and Asparagus

Toasted Crostini with Sundried Tomato Dip

Salmon and Spinach Terrine

Vegetarian Rice Paper Roll

Marinated Forest Mushrooms

Seared Beef with Sesame and Ponzu Dressing

Baby Mozzarella and Cherry Tomato Lollipop



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## CANAPÉ RECEPTIONS

# HOT CANAPÉS

- Roasted Pepper and Goat Cheese Crostini
- Gratinated Aubergine and Parmesan Tart
- Deep Fried Baby Mozzarella, Basil Pesto Dip
- Chicken and Mushrooms Ballotine
- Duck Spring Rolls with Sweet Chili Jam
- Salmon and Spinach Quiche
- Miso Beef with Satay Dip
- Vegetable Spring Rolls
- Corn Fritters with Soya Relish
- Crispy Polenta with Gorgonzola
- Beef Meatballs
- Spicy Prawns and Sesame Seeds
- Thai Fish Cake with Sweet and Sour Sauce
- Chicken Satay with Peanut Sauce
- Prawn Tempura with White Radish and Soya Dip
- Tomato and Basil Arancini





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## CANAPÉ RECEPTIONS

# DESSERT CANAPÉS

Strawberry Trifles

Tiramisu

Vanilla Panna Cotta with Orange

Gianduja Pudding

Cheese Cake

Various Crème Brûlée of Pistachio, Vanilla and Chocolate

Fruits Skewers with Dipping Sauce

Macaroons with Various Ganache Fillings

Yoghurt and Raspberry Mousse

Sweet Wine Sabayon with Almond Tuile

Chocolate Brownies

Opera Cake

Assorted Mini Fruit Tartlets

Mini Czech Pavlova



# BEVERAGES



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**OPEN BAR**



**BEVERAGE LIST**



**WINE LIST**



**COCKTAIL  
SELECTION**



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## OPEN BAR



**SOFT DRINKS**



**BEER & WINE**



**SPARKLING WINE  
PROSECCO**



**CHAMPAGNE**



**SPIRIT RECEPTION**



**BEVERAGE  
PACKAGES  
AND  
ENHANCEMENTS**







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## SOFT DRINKS

Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water,  
Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes	240 CZK
Per person per 1 hour	320 CZK
Every additional hour	170 CZK





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# BEER & WINE

House Wine Red and White, Beer and Soft

Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water

Per person per 30 minutes360 CZK

Per person per 1 hour520 CZK

Every additional hour340 CZK





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## SPARKLING WINE – PROSECCO

Sparkling Wine Prosecco, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes **360 CZK**

Per person per 1 hour **520 CZK**

Every additional hour **340 CZK**







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## CHAMPAGNE

Champagne, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic), Water and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes

**680 CZK**

Per person per 1 hour

**890 CZK**

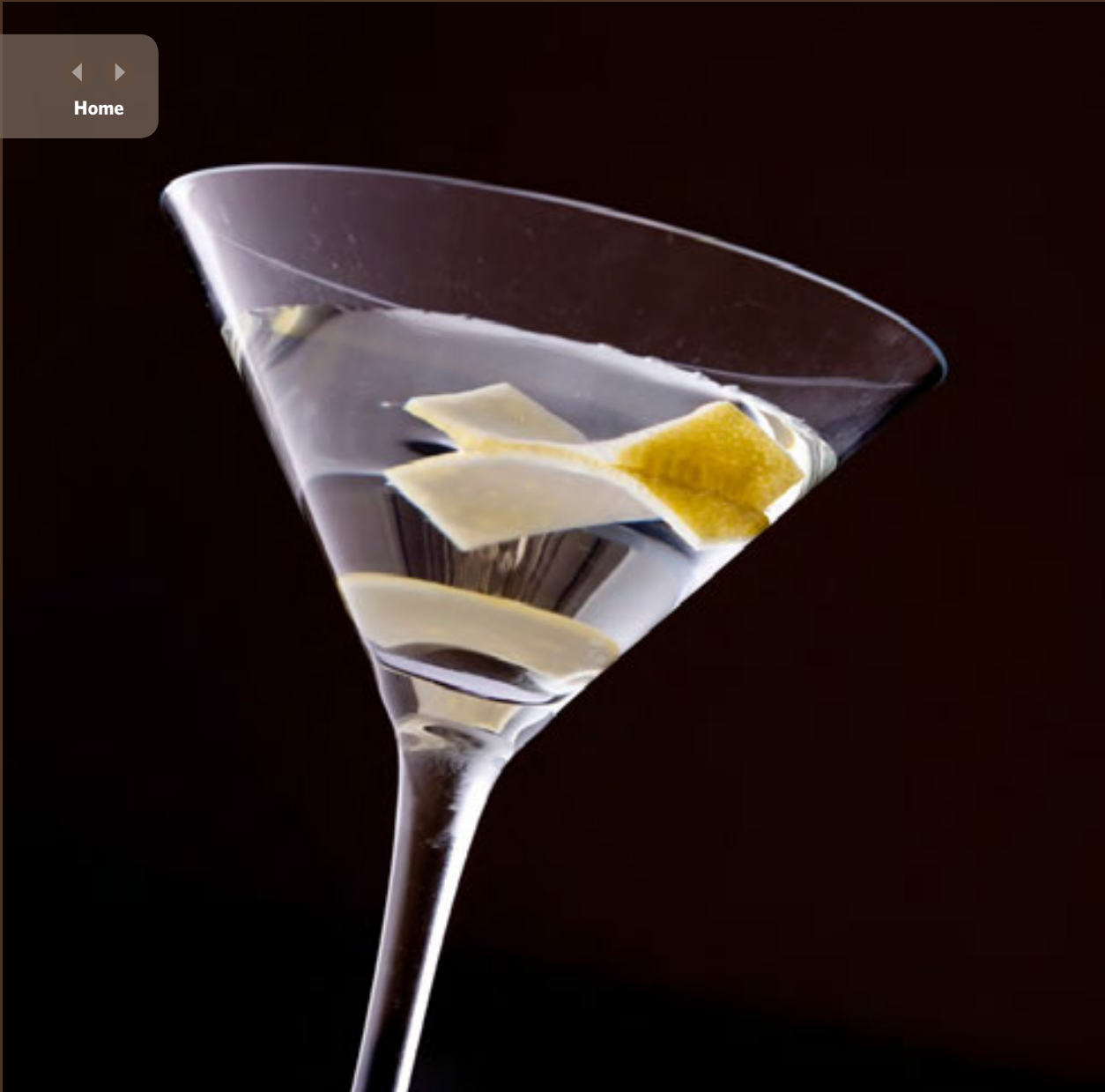
Every additional hour

**540 CZK**





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# SPRIT RECEPTION

Campari, Martini, Whisky, Gin, Vodka, House White and Red Wine, Sparkling Wine, Beer, Soft Drinks (Coca-Cola, Fanta, Sprite, Tonic) and Juices (Orange, Apple, Multivitamin)

Per person per 30 minutes	480 CZK
Per person per 1 hour	640 CZK
Every additional hour	380 CZK





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## BEVERAGE PACKAGES

Hilton Old Town Dining **290 CZK** per person  
Two Soft Drinks (0.20 l) or Waters  
(0.33 l) One Glass of Local Red  
or White Wine (0.15 l) or Beer (0.30 l)

Add a glass of Sparkling Wine **140 CZK** per person  
Prosecco (0.12 l)

Add a glass of Slivovice **120 CZK** per person  
or Becherovka (4 cl)

### ENHANCEMENTS

Salted Peanuts, Potato Crisps **80 CZK** per person  
and Marinated Olives





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## BEVERAGE LIST



### HOT DRINKS



### SOFT DRINKS, JUICES



### MINERAL WATERS



### BEERS



### APERITIFS



### SPIRITS AND LIQUEURS



### HOUSE WINE



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## BEVERAGE LIST

### Hot Drinks

Nespresso	<b>95 CZK</b> per cup
Filter Coffee	<b>95 CZK</b> per cup
Decaffeinated Coffee	<b>95 CZK</b> per cup
Selection of Teas	<b>95 CZK</b> per cup





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# BEVERAGE LIST

## Soft Drinks, Juices

Coca Cola, Coca Cola light	0,20 l	95 CZK
Fanta, Sprite, Tonic, Soda Water	0,20 l	95 CZK
Red Bull	0,25 l	150 CZK
Selection of Juices	0,20 l	95 CZK







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# BEVERAGE LIST

## Mineral Waters

Mattoni (Sparkling)	0,33 l	95 CZK
Mattoni (Sparkling)	0,75 l	150 CZK
Aquila (Still)	0,33 l	95 CZK
Aquila (Still)	0,75 l	150 CZK





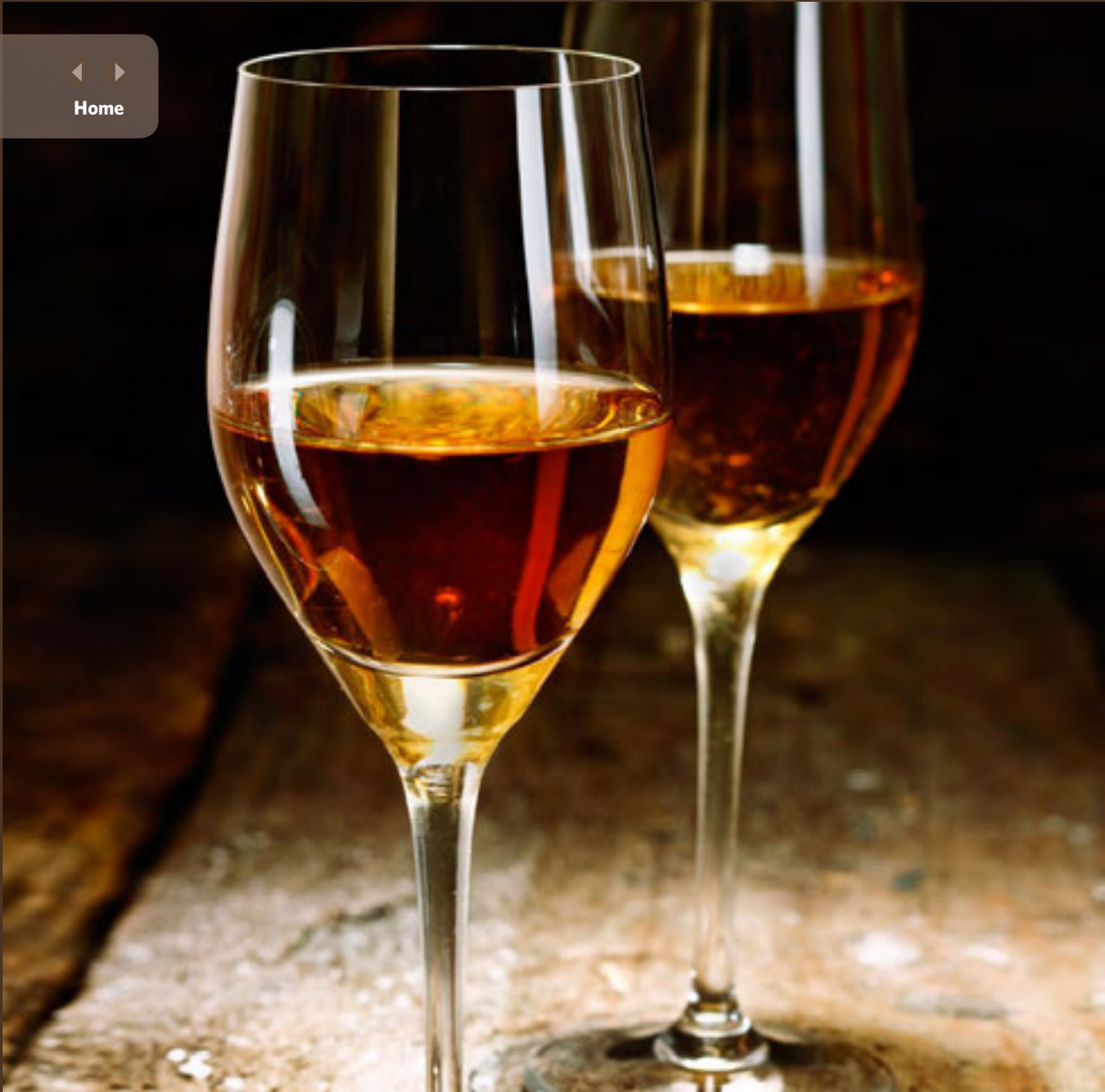
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# BEVERAGE LIST

## Beers

Pilsner Urquell	0,33 l	100 CZK
Budweiser Budwar	0,33 l	100 CZK
Heineken	0,33 l	130 CZK
Local (non alcoholic beer)	0,33 l	100 CZK





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# BEVERAGE LIST

## Aperitifs

Martini Dry, Bianco, Rosso	8 cl	120 CZK
Campari	4 cl	150 CZK







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# BEVERAGE LIST

## Spirits and Liqueurs

Martell VS	4 cl	160 CZK
Martell VSOP	4 cl	220 CZK
Johnnie Walker Red Label	4 cl	150 CZK
Johnnie Walker Black Label	4 cl	180 CZK
Jameson	4 cl	140 CZK
Jack Daniel's	4 cl	160 CZK
Vodka Absolut	4 cl	120 CZK
Gin Beefeater	4 cl	120 CZK
Rum Havana Club	4 cl	120 CZK
Rum Bacardi Superior	4 cl	130 CZK
Tequila Olmeca Blanco	4 cl	140 CZK
Baileys	4 cl	120 CZK
Malibu	4 cl	120 CZK
Slivovice	4 cl	160 CZK
Becherovka	4 cl	120 CZK
Fernet Branca	4 cl	120 CZK
Jägermeister	4 cl	120 CZK





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# BEVERAGE LIST

## House Wine

White Wine	0,75 l	690 CZK
Red Wine	0,75 l	690 CZK





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## WINE LIST



### WHITE WINES



### RED WINES







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## WINE LIST

## White Wines

150 ml

750ml

**Sauvignon Blanc Dona Paula**

140 CZK

690 CZK

**Mendoza, Argentina**

Fresh with fruity notes of melon and peach

**Pinot Grigio Prospetti**

160 CZK

750 CZK

**IGT Provincia di Pavia, Italy**

Intense bouquet with fruit notes

**The Pick Chardonnay**

180 CZK

850 CZK

**McGuigan, South Australia**

Fresh fruity bouquet with oak notes

**Prosecco Fantinel**

140 CZK

750 CZK

**DOC Prosecco, Tauriano, Italy**

Delicate floral tones and velvety mouth feel





# WINE LIST

Red Wines	150 ml	750ml
<b>Malbec Dona Paula</b> Mendoza, Argentina, Spiced fruit, velvety tannins	140CZK	690 CZK
<b>Montepulciano d'Abruzzo</b> Vinuva, Abruzzo, Italy Red fruit bouquet with delicate hints of ripe cherry	160 CZK	750 CZK
<b>Côtes du Rhône</b> F. Jeantet, Rhône, France Spiced fruit, velvety tannins	180 CZK	850 CZK
<b>Rose Les Gravieres</b> Domaine La Gordonne, Provence, France Wild strawberries and raspberries, floral hints	140 CZK	690 CZK



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## COCKTAIL SELECTION

### Gin Cocktails

**210 CZK** per cocktail

#### Gimlet

Gin, Rose's Lime Cordial

#### Tom Collins

Gin, Fresh Lemon Juice, Sugar Syrup, Soda Water

### Vodka Cocktails

**210 CZK** per cocktail

#### Cosmopolitan

Vodka, Orange Bitter, Cointreau, Cranberry and Lime Juice

#### Caipiroska

Vodka, Fresh Lime, Brown Sugar

### Whisky Cocktails

**220 CZK** per cocktail

#### Manhattan

Canadian Club, Martini Rosso, Angostura Bitters

#### Old Fashioned

Jack Daniels, Angostura Bitters, Brown Sugar, Soda Water







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## COCKTAIL SELECTION

### Rum Cocktails

**220 CZK** per cocktail

#### Mojito

Havana Club, Fresh Lime, Sugar, Soda Water, Fresh Mint

#### Cuba Libre

Havana Club, Lime Juice, Sugar, Coca Cola

### Tequila Cocktails

**220 CZK** per cocktail

#### Pink Cadillac

Tequila, Triple Sec, Grand Marnier, Cranberry and Lime Juice

#### Tequila Sunrise

Tequila, Orange Juice, Grenadine

### Brandy Cocktails

**230 CZK** per cocktail

#### Side Car

Martell V.S., Cointreau, Lemon Juice

#### Brandy Sour

Martell V.S., Lemon Juice, Sugar Syrup



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## COCKTAIL SELECTION

### Fancy & Coladas

**220 CZK** per cocktail

#### Mai Tai

Rum, Amaretto, Almond Syrup, Pineapple and Lemon Juice

#### Piña Colada

Rum, Coconut Syrup, Pineapple Juice, Cream



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## CONTACT US

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